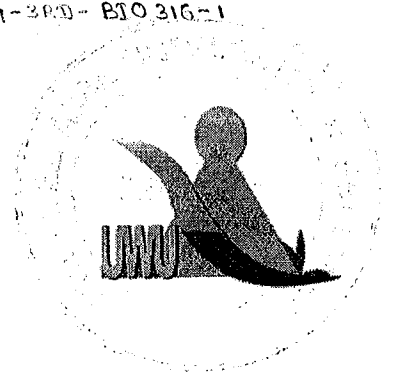


Uva Wellassa University, Sri Lanka  
End Semester Examination – June 2009  
BIO 316-1 Food Microbiology



Time: One (01) Hour

Total 04 Questions

Answer three questions including question number one

1. Briefly explain the following statements

- i. Fresh fruits are not readily spoiled by bacteria
- ii. Shelf life of meat is nearly one day. However shelf life of dried meat more than one year
- iii. Color of meat changes with the time during storage under the refrigerator
- iv. Meat spoils more rapidly than egg
- v. Starter cultures are normally taken from the previous batch during home scale yoghurts making

(40 marks)

2. i. List three extrinsic factors affecting the growth of microorganism in food.  
 ii. Briefly explain how the factors you listed affect microbial growth.

(30 marks)

3. i. Classify the food preservation methods into three groups based on the mode of action. Give two examples for each group mentioned above.  
 ii. Distinguish between  
 (a) pasteurization and sterilization  
 (b) radication and radurization  
 (c) dehydration and freezing

(30 marks)

4. Briefly explain the following

- i. Hurdle concept
- ii. Heterolactic fermentation
- iii. Most probable number (MPN)
- iv. HACCP concept

(30 marks)