

Uva Wellassa University, Sri Lanka
Semester Examination Sep/Oct 2012
SCT 316-1 Food Microbiology
Time one (01) hour



Total number of questions three (03)

Answer all questions

All questions carry equal marks

1. Suppose you are given coconuts to make a can of coconut milk (liquid form)
 - (i) Write the most important intrinsic quality parameter that must be considered when you make this product by canning. Justify your answer . (7.5 marks)
 - (ii) List the major causes of spoilage of canned foods and name the most critical and target microorganisms linked with canned coconut milk. (7.5 marks)
 - (iii) Write the most important CCP, Critical limits and monitoring procedures you established when canning coconut milk and briefly explain the reason. (10 marks)

2. Food safety is a major concern with street foods. These foods are generally prepared and sold under unhygienic conditions.
 - (i) Briefly explain the potential sources of microbial and chemical hazards with street foods. (7.5 marks)
 - (ii) Name the most critical microbial hazards with street foods by giving examples of food borne illnesses? (7.5 marks)
 - (iii) Briefly indicate the measures that should be implemented to reduce the incidence of food borne illnesses. (10 marks)

3.
 - (i) Define food fermentation. (5 marks)
 - (ii) Name the major types of microbial Fermentation in foods giving examples. (10 marks)
 - (iii) Briefly discuss the role of starter culture in the development of desired characteristics in yoghurt. (10 marks)

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