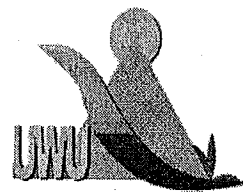


Uva Wellassa University, Sri Lanka  
End Semester Examination – September 2011  
SCT 316-1 Food Microbiology  
Time: One (01) hour



Total 03 Questions

Answer two questions including question number one.

01. Explain any two (02) statements from the followings,
- Many benefits and drawbacks are associated with the different filter techniques applied in food quality analysis. (25 marks)
  - Knowing intrinsic parameters is good during food preservation. (25 marks)
  - Food borne microorganisms have both negative and positive effects. (25 marks)
- 02.
- Define the “market disease”. (04 marks)
  - List two (02) market diseases in vegetables and their causative organisms. (06 marks)
  - Explain the microbiological activities occur in a raw cow milk sample under room temperature. (15 marks)
  - Explain the sequence of microbiological activities occur in a named fermented vegetable product. (25 marks)
- 03.
- What do you meant by “chemical preservation” of food? (05 marks)
  - Give two (02) examples for each, Class I and Class II chemical preservatives. (06 marks)
  - Briefly explain the actions of following preservative techniques on the microbial body. Benzoic acid, UV rays, Temperature -4 °C, Temperature 121 °C. (24 marks)
  - Write a brief account on the relative heat resistant of microorganisms. (15 marks)