



**RAJARATA UNIVERSITY OF SRI LANKA**  
**FACULTY OF APPLIED SCIENCES**  
**B.Sc. (General) Degree in Applied Sciences**  
**Third Year – Semester I Examination – June/July 2018**

**MIB 3204- FOOD MICROBIOLOGY**

**Time: Two (02) hours**

**Answer ALL questions**

---

1. a) Evaluate the role of microorganisms in the development of desired characteristics in cheese during the commercial production.  
**(50 marks)**  
b) Describe the commercial production processes of wine indicating the role of microorganisms where applicable.  
**(50 marks)**
2. a) Giving appropriate examples discuss bacterial food- borne diseases.  
**(50 marks)**  
b) Discuss the sources of microbiological contamination of fresh milk.  
**(50 marks)**
3. a) Considering the environment of the human gastrointestinal tract, comment on the selection of probiotic bacteria capable of functioning effectively in the human gut.  
**(50 marks)**  
b) Explain how modulation of the intestinal microbiota by probiotics in functional drinks may be effective towards preventing and managing *type 2* diabetes.  
**(50 marks)**
4. a) Describe the intrinsic parameters of food, which affects microbial food spoilage.  
**(50 marks)**  
b) Discuss an application of hurdle technology in food preservation practices.  
**(50 marks)**

-----END-----