



RAJARATA UNIVERSITY OF SRI LANKA
FACULTY OF APPLIED SCIENCES, MIHINTALE

B.Sc. (Special) Degree in Applied Biology
Third Year Semester II Examination – April/ May 2015

MIB 3205 – ADVANCED FOOD MICROBIOLOGY

Time: Two (02) hours

Answer **any four** questions.

1. a) Describe the main function(s) and goal(s) of food microbiologists. **(20 Marks)**
 b) "HACCP principles provide for logical sequence of action in ensuring safety of foods."
 Comment on this statement. **(80 Marks)**

2. Give an account on "Spoilage Detection Level" including the process of reaching this level from initial food contamination. **(100 Marks)**

3. a) Explain fermentation of food in relation to food processing and food preservation. **(70 Marks)**
 b) Describe the predicted properties of spoilage bacteria of a food item which is pasteurized, vacuum packed and refrigerated. **(30 Marks)**

4. Discuss the underlying principles of the steps in sausage making in relation to quality of the final product. **(100 Marks)**

5. a) Relate the infective dose with variable tolerance to foodborne illnesses by different individuals. **(40 Marks)**
 b) Explain the difficulties in deciding a value for infection dose. **(40 Marks)**
 c) Mention the different approaches used in estimating infective dose. **(20 Marks)**

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