



89

UNIVERSITY OF SRI LANKA  
FACULTY OF APPLIED SCIENCES

B.Sc. (Special) Degree in Applied Biology

Third Year Semester II Examination – October/ November 2017

MIB 3205 – ADVANCED FOOD MICROBIOLOGY

Time: Two (02) hours

---

Answer **ALL** questions.

---

1. Answer the following (a-h) as briefly as possible.

- a) Certain religious rulings in early human society prohibit eating meat of an animal killed by a scavenger. How would you explain this using current knowledge in biology? (06 marks)
- b) Person (1822) named a microorganism found on the surface of wine in vinegar production as *Mycoderma mesentericum*. What are the names given to this organism by Pasteur (1968) and by Beijerinck (1898)? (06 marks)
- c) Swollen can of beef may be accompanied by an unpleasant odour, while a similar can of jam may not give such odour. Explain these observations. (20 marks)
- d) Identify characteristics of the most probable types of microorganism in above scenarios. (12 marks)
- e) Discuss the implications of biofilms in food processing. (14 marks)
- f) What are the roles played by *Pediococcus* sp. and *Staphylococcus* sp. in making of sausage? (15 marks)
- g) How does the addition of glucose delay the spoilage of meat? (15 marks)
- h) List **three (03)** mycotoxins and give an example for each. (12 marks)