



**RAJARATA UNIVERSITY OF SRI LANKA
FACULTY OF APPLIED SCIENCES**

**B.Sc. (General) Degree in Applied Sciences
Third Year – Semester I Examination – September/ October 2019**

MIB 3204 - FOOD MICROBIOLOGY

Time: Two (02) hours

Answer Four (04) questions.

1. a) Evaluate the role of microorganisms in different stages of commercial cheese production. **(50 marks)**
b) Describe the commercial beer production processes with reference to the role of microorganisms. **(50 marks)**
2. a) Discuss the sources of microbial contamination of fresh milk. **(50 marks)**
b) Describe intrinsic and extrinsic parameters, which affect microbial food spoilage. **(50 marks)**
3. a) Given that the human gastrointestinal tract is a complex environment, evaluate the criteria of selecting probiotic bacteria capable of performing effectively in the gastrointestinal tract. **(50 marks)**
b) Discuss the application of hurdle technology in food preservation practices. **(50 marks)**
4. a) "Mushroom cultivation can play an important role in helping rural and sub-urban people to strengthen their livelihoods and become less vulnerable to hunger and poverty." Comment on this statement. **(60 marks)**
b) Explain the use of single cell proteins (SCP) in food industry. **(40 marks)**
5. Giving examples, compare foodborne infections and food intoxications. **(100 marks)**

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