



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

**Bachelor of Science in Applied Sciences
Third Year – Semester I Examination –July/August 2023**

MIB 3204 – FOOD MICROBIOLOGY

Time: Two (02) hours

Answer FOUR (4) questions.

1. Evaluate the crucial role of microbial cultures in the development of desired characteristics in cheese during the production process. **(100 marks)**

2. a) Explain briefly the main factors contributing to the spoilage of dairy products. **(30 marks)**

 b) Discuss briefly the ways of preventing or delaying the spoilage of dairy foods through proper storage and handling. **(30 marks)**

 c) Discuss the concept of the hurdle effect in food preservation. **(40 marks)**

3. a) Discuss **five (5)** examples of bacterial foodborne diseases, outlining their causative agents, common sources of contamination, and symptoms. **(60 marks)**

 b) Briefly explain the preventative measures that can be taken to control these diseases at both the individual and community levels. **(40 marks)**

4. Considering the environment of the human gastrointestinal tract, comment on the selection of probiotics capable of functioning effectively in the human gut. **(100 marks)**

5. a) Describe the intrinsic parameters of food, which affects microbial food safety. **(50 marks)**

 b) Discuss the benefits of household mushroom production and consumption for alleviating protein deficiency in resource poor people in Sri Lanka. **(50 marks)**

---END---