



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

**B.Sc. (General) Degree in Applied Sciences
Third Year – Semester I Examination – June/July 2018**

BOT 3202- 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)

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