## THE OPEN UNIVERSITY OF SRI LANKA B.Sc. DEGREE PROGRAMME – LEVEL 5 FINAL EXAMINATION - 2015/2016



**BOTANY** 

## BOU 3100/BTU 3101/BTE 5101- ENVIRONMENTAL AND APPLIED MICROBIOLOGY DURATION – TWO (02) HOURS

Date – 03<sup>rd</sup> January 2017

Time -9.30 - 11.30 am

## ANSWER ANY FOUR (04) QUESTIONS.

- 1. (a). Describe the effects of soil nutrients and soil moisture on abundance and distribution of microorganisms in soil.
  - (b). 'Soil microorganisms improve soil fertility'. With reference to suitable examples, discuss this statement.
- 2. (a). What are coliform bacteria?
  - (b). Explain why *Escherichia coli* is used for measuring the sanitary quality of potable water.
  - (c). Treatment process of municipal water supplies has various steps. Briefly describe each of the following steps and explain their roles in making water safe to drink.
    - (i). Coagulation and flocculation
    - (ii). Filtration
    - (iii). Disinfection
- 3. Write short notes on **any three (03)** of the following.
  - (a). Normal flora of human body
  - (b). Manufacturing of beer
  - (c). Endotrophic mycorrhiza
  - (d). Spoilage of canned food

- 4. (a). What are the major components of the immune system?
  - (b). Compare the human primary immune response with that of secondary immune response for the same antigen.
  - (c). Indicate the type of immunity that could develop
    - (i). after having measles
    - (ii). after getting oral polio vaccine
    - (iii). after having rabies immunoglobulins
- 5. (a). On the basis of food spoilage, foods can be categorized into three (03) groups. List them giving suitable examples.
  - (b). Write concisely on microbial spoilage of meat. Include in your answer, the type of spoilage, the microorganisms involved and the biochemical changes that take place in meat.
  - (c). Briefly explain the antimicrobial action of food preservation by increased osmotic pressure.
- 6. Give a concise account on the use of microorganisms in each of the following.
  - (a). Production of biofertilizers
  - (b). Curdling and ripening of cheese
  - (c). Pollution control
  - (d). Production of bioinsecticides

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