

MICROBIOLOGY

(a) State **two** uses of micro-organisms in food production. (4)

(i) _____

(ii) _____

(b) Suggest **one** method of controlling enzymic spoilage in foods. (2)

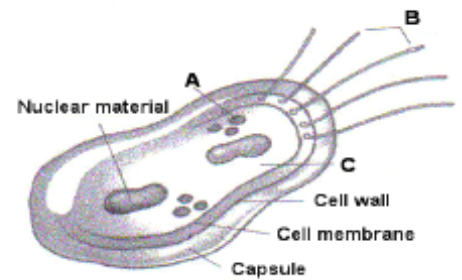
(2005 HL SQ)

5. Name A, B and C as shown on the diagram of a bacterial cell. (6)

A _____

B _____

C _____



(2007 HL)

8. Give **one** recommendation under **each** of the following headings in relation to safe food preparation. (6)

(i) *Personal hygiene* _____

(ii) *Kitchen hygiene* _____

(iii) *Food hygiene* _____

(2007 OL)

6. State **one** use of each of the following fungi in food production. (6)

Moulds _____

Yeast _____

Large Fungi _____

(2008 HL)

6. Define fermentation. (6)

Name **two** by-products of fermentation.

(i) _____ (ii) _____

(2009 HL)

6. In relation to food preservation, indicate with a tick (✓) whether each of the following statements is true or false.

(6)

Food Preservation	True	False
Micro-organisms are inactivated by freezing		
Melons, pears and bananas freeze well		
Food should be frozen quickly at -25°C		

(2009 OL)