

ASSIGNMENT

1. Visit the nearest animal slaughter house and look for the possible ways for the contamination/spoilage of meat.
2. List out the different types microorganisms involved for the spoilage of meat.
3. Visit the fish market of your city and collect the information of different kinds of fishes available and their shelf life.
4. Differentiate how sea fishes are different from fresh water fishes and the possible ways of contamination.
5. Visit the nearest poultry farms and look for the possible ways for the contamination/spoilage of poultry.
6. Make a list out the different types microorganisms involved for the spoilage of poultry.
7. Make a list out the different types microorganisms involved for the spoilage of egg.
8. Visit the nearest egg laying poultry farms and look for the possible microbiological problems associated with spoilage of egg.