

ASSIGNMENT

1. Make a list of the common bacteria found in food and water.
2. List out the different fungi associated with cereals and cereal based food products.
3. Collect the information on common sources for microbial food contamination and spoilage.
4. Make list of useful bacteria and other microbes associated with food.
5. Make a list of foods prepared from using different types of microorganisms.
6. List out the microbial diseases transmitted through foods.
7. Make a list of possible symptoms associated with food borne diseases.
8. Collect the information on how to control the harmful bacteria in food.