

8.2

Micro 260

Name: _____

Take homework sheet

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1) What are the four general considerations for effective microbial control? List and describe (8 pts)

2) Does de-germing of skin involve sterilization or sanitation processes and why? (4 pts)

3) Describe the five factors that affect microbial death rates? (10 pts)

4) Describe the four modes of action for a good antimicrobial agents. (8 pts)

5) Compare and contrast the relative effectiveness of moist heat to that of dry heat?
(Please make a Table for this descriptive purpose (12 pts))

6) What is considered an effective temperature and time for the Pasteurization of milk products without destroying milk favor? (4 pts)

7) Draw, annotate and discuss the following graphs for a good bacteriostatic, bacteriocidal, and bacteriolytic agents upon microbial population. (Label the graph) (12 pts)

8) Ultra violet (U.V.) radiation can be used for sterilization. At what frequency does U.V. radiation work at; What is it's mode of action; B) limitations and C) where would UV light be used to control microbes? (5 pts)

9) How is food lyophilizing? Is a food product sterilized by this method? Why or why not? (6 pts)

10) How does cooling cooked food products down to 3.3 °C reduce spoilage? Explain! Does freezing temperature kill microbes such as *Clostridium*? Why (6 pts)

11) Provide 3 examples that antiseptic methods can be employed to prevent bacterial entry into the human blood system in the medical profession (6 pts)

12) What is the mode of action of chlorine, soaps, and heavy metals? (9 pts)
