First Year Second Semester Examination in Agriculture – 2006/2007 External Degree English Language Teaching Unit Eastern University, Sri Lanka

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ex No:	ENG 1201	English (Level 14)	Time:02 Hours
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ite neatly and clearly.

Examiner's use only

	Question Number	Maximum Marks	Marks Obtained
	I	30	••••••
	II	15	
	III	30	
	IV	25	
Sile Beblack	Total	100	

Examiner's Name	:	
Examiner's Signature	:	
Date	;	

Change the following active sentences into their corresponding passive forms. Don't change the tense and form of the given sentences while changing into passive.

Most Varsity students filled the application forms improperly.

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The Colombo Municipal Council launches a massive garbage bin distribution in the city of Colombo.

The Government will set up coconut oil mills in North.

The Sri Lankan Government with the help of Spain constructed three ultra modern ware houses to prevent wastage of fruits.

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Certain types of bacteria reside in the intestine cause increased appetite.

[15 marks]

'ill in the blanks with suitable words given below. Don't use a word more than once.

Water borne diseases

Water borne diseases viral diarrhoea, dysentery, typhoid and viral hepatitis may be on the rise these days. Some water borne ______ are caused by bacteria, while other are caused by ______. According to Director, Epidemiology Unit, Ministry of Health these diseases show the same ______ as food poisoning. "The most common type of water borne disease that the public should look out for ______ viral diarrhoea" said Dr. Palihawadana.

Viral diarrhoea symptoms include loose _______, fever and abdominal pain. Viral usually settles on its own. But vaccines are available for the type of diarrhoea caused by the Rota virus. Dr. Palihawadana advises that ______ should take in fluids as much as possible to prevent _______ and ______ easily digestible food without fibre and paracetamol for fever.

(vaccines, dehydration, is, motion, diseases, diarrhoea, viruses, symptoms, patients, take)

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3) Read the text and answer all the question on it.

Food poisoning has become a major health hazard as of late. Mass cooked food spoils fast le food poisoning cases by the hundreds. This is most acute especially during hot days. Here spoke to Dr. Karven J.Cooray, Consultant Microbiologist, MRI on food poisoning and how to it. Food poisoning occurs due to the ingestion of food contaminated by bacteria, bacterial to natural poisons or harmful chemicals. The Most common bacterial food borne pathogens - Salmonella, Staphylococcus aureus, Clostridium perfringens, Bacillus cereus and Shigella. Tha death in Matale was caused by Shigella food poisoning. "Signs and symptoms, the type of f mean incubation period – the time of ingestion to appearance of signs and symptoms- can provide stowhich of these agents caused a particular type of food poisoning" said Dr.Karven J.Cooray

Type of food

Food type can provide vital clues to reach a correct diagnosis of the type of food poisonin example Vibrio parhemolyticus food poisoning can be caused by ingestion of raw fish, Staphyl^W aureus by cream bun, Bacillus cereus through fried rice and Salmonella through raw meat. "Sal can be found in eggs, poultry, meat and meat products and can survive for long periods i Clostridium perfringens can be found mostly in dairy products, pasta, flour, poultry and veg Food poisoning caused by this agent is mild and large numbers of cells have to be ingested t illness.

Signs and symptoms

Signs and symptoms can also shed light on the condition patients could be suffering from. "The two types of bacterial food poisoning" explained Dr.Cooray "Toxine mediated food poisoning occur due to toxins produced by bacteria- and food poisoning caused by the multiplication of b

Bacteria in large amounts can make you sick". Signs and symptoms can differ according to the type of food poisoning "Severe vomiting in many patients at once is an indicator of Staphylococcus aureus food poisoning, whereas no vomiting, no fever but slight abdominal pain in patients suggests Clostridium perfringens food poisoning."The Symptoms of toxin mediated Staphylococcus aureus food poisoning such as severe vomiting, abdominal pain and diarrhoea, occur during one to six hours of ingestion. In toxin mediated Clostridium perfringens food poisoning abdominal pain, diarrhoea and nausea sets in within 10 to 12 hours of ingestion. Nausea and vomiting occur during one to three hours of ingestion in case of toxin mediated Bacillus cereus Emetic type. The Bacillus cereus diarrhoea type display abdominal pain, diarrhoea, nausea and vomiting. Symptoms of multiplication type Salmonella food poisoning such as abdominal pain, diarrhoea, nausea, vomiting and fever set in within 12 to 36 hours. In Vibrio parhemolyticus watery diarrhoea and bleeding can occur within 12 to 24 hours. Symptoms of Clostridium botulinum such as ptosis (drooping of the upper eyelid), weakness, dryness of mouth and even paralysis can occur within 12 to 36 hours.

Incubation period

As Dr.Cooray explained that the incubation period can also be taken into consideration when making a diagnosis as to what type of food poisoning is concerned. If the incubation period is less than 30 minutes, it is likely to be a case of chemical poisoning. "Chemical poisoning can be either intentional or due to a chemical reaction between food and food containers" explained Dr.Cooray. If the neubation period is 30 minutes to six hours it is likely toxin mediated food poisoning and symptoms of bod poisoning due to the multiplication of bacterial cells which usually occur from six to 48 hours.

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What is the most common bacteria species	found in dairy products?	
The Name the two types of bacterial food poiso	ning mentioned.	
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poisoning in	reading for a degree in Agric complete sentences.	ulture, write five preven	tive measures to control
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