



The Open University of Sri Lanka
 Faculty of Engineering Technology
 Bachelor of Industrial Studies Honours (Agriculture) Programme
 Bachelor of Technology Honours (Engineering) Programme
 Final Examination- 2015/2016
AEX6236/AEI6236 Processing of food products/ Food Processing

Date : 28.11.2016
 Time : 0930-1230
 Duration : Three (03) hours

SECTION 2: Answer any four (04) questions.

1. (a) Briefly explain how food fermentation technique affects on improvement of food quality.
 (b) Name five (05) fermented food products available in the market
2. "Case hardening property on foods cannot be obtained by microwave cooking."
 Critically evaluate this statement.
3. (a) Draw thermal death rate curve to illustrate the concept of D value.
 (b) Design an inoculated pack study experiment to see the effect of length of time in sterilization of a canned food product at 150 °C.
4. (a) "Freezing of meat is faster than thawing of frozen meat" Critically evaluate this statement.
 (b) Illustrate Time- temperature curve during freezing.
- 5 Write short notes on **two (02)** of the following topics.
 - a) Packaging materials used for retail containers
 - b) Effect of fast freezing and slow freezing on quality of frozen food products.
 - c) Spray drying of liquid food products
6. "Maintenance of hygienic practises is an important quality parameter in a food processing factory" Critically evaluate this statement with the experience you gained by visiting a fresh milk processing factory.