



The Open University of Sri Lanka  
 Faculty of Engineering Technology  
 Bachelor of Industrial Studies (Agriculture) Programme  
 Final Examination- 2012/2013  
**AEI6236 Food Processing**

Date : 13.08.2013  
 Time : 0930-1230  
 Duration : Three (03) hours

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**SECTION 2: Answer any four (04) questions.**

1. (a) List major benefits of size reduction in food processing.  
 (b) Briefly explain the methods available to reduce the size of dry food in Sri Lanka.
2. (a) List four (04) types of fermentation applied in food industry and give one example for each type.  
 (b) Discuss how does food fermentation technique effect on improvement of food quality?
3. Write short notes on following topics.
  - a) Individual Quick blanching
  - b) Membrane processing
  - c) Cryogenic freezing
  - d) Sublimation in freez drying
4. (a) Discuss the advantages and disadvantages of spray drying?  
 (b) Explain the difference between freeze drying and conventional drying.
5. (a) "Fast frozen food product quality is better than slow frozen food product quality" critically evaluate this statement.  
 (b) Briefly explain why fast thawing is better then slow thawing for a frozen food product?
6. Discuss the importance of "coating of food" technique to cater consumer demand in food industry.