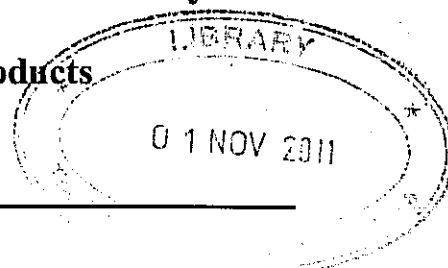




The Open University of Sri Lanka
Faculty of Engineering Technology

Technology (Engineering) Programme of Study
Final Examination – 2010/2011
AEX 6231 Processing of Food Products

Date : 14/03/2011
Time : 0930-1230
Duration: Three (03) hours



SECTION 2: Answer any four (4) questions.

1. Explain why cleaning of food raw materials should take place as early as possible in food processing, and describe different methods of wet and dry cleaning.
2. Explain in detail the different methods of size reduction of dry and fibrous foods.
3. Write short notes on any three of the following:
 - a) Blast freezing.
 - b) Microwave cooking.
 - c) Food irradiation.
 - d) Pasteurisation.
4. Describe the physical and chemical changes that take place in products such as meat and fish during deep frying.
5. Describe in detail the differences between freeze drying and conventional drying.
6. Describe the different types of packaging and their advantages and disadvantages.