



The Open University of Sri Lanka
Faculty of Engineering Technology
Bachelor of Technology

Final Examination- 2011/2012

AEX6231 Processing of Food Products

Date : 05.03.2012
Time : 09.30am-12.30pm
Duration : Three (03) hours

SECTION 2: Answer any four (04) questions.

1. a). Write down unit operations which ensure uniformity and high quality of foods before subsequent food processing.
b). Briefly discuss the grading methods and common grading parameters used in food industry.
2. a). List out the type of fermentation in food industries.
b). Prepare a table of enzymes and their applications in food processing industries.
c). Briefly discuss the benefits of irradiation process and its effects on food.
3. a). List out different packaging types that are used in aseptic ultra high temperature processing
b). Write down reactions which take place at different rates on food baking.
c). Briefly discuss the properties of food materials that may change during the dehydration.
4. Write down short notes on any of three,
 - a). Fluidized bed drying
 - b). Limitation in microwave oven
 - c). Cheese production
 - d). emulsification and homogenisation

5. a). Write down factors which control the shelf life of fresh crops in chilled storage
b). Briefly explain benefits of the cook-chill system used during the preparing of food in bulk.
c). Briefly discuss the importance of food freezing in post harvest loss reduction during long distance transportation.
6. a). How is freezers used in food processing classified?
b). Briefly discuss differences between conventional drying and freeze drying.