



The Open University of Sri Lanka  
 Faculty of Engineering Technology  
 Bachelor of Industrial Studies (Agriculture) Programme  
 Final Examination- 2013/2014  
**AEI5244 Post harvest biology and technology II**

Date : 03.08.2015  
 Time : 0930-1230  
 Duration : Three (03) hours

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

1. Discuss the improvements that could be taken at each postharvest operation to minimize the postharvest losses of fresh produce. (25 marks)
2. (a) Describe why packaging is necessary in improving shelf life of perishables ?( 15 marks)  
 (b) List **five (05)** factors that have to be considered in selecting proper packaging materials for fresh produce? (10 marks)
3. Discuss how post harvest technology can be used to assure food security in Sri Lanka. (25 marks)
4. Differentiate any **two (02)** of the followings
  - a) Cabinet type tray dryer and fluidized bed dryer (12.5 marks)
  - b) Chemical ethylene on fruit ripening and natural fruit ripening (12.5 marks)
  - c) Quality assurance and total quality management (12.5 marks)
5. Write short notes on any **two (02)** of the following topics.
  - a) Role of packing house manager (12.5 marks)
  - b) Factors to be considered in sea transportation of fresh foods (12.5 marks)
  - c) Effect of water activity on postharvest decay (12.5 marks)
6. "ISO Management System Standards help to improve safety, environment, energy utilisation and quality of a products and processors" Critically evaluate this statement using the experience you gained through visiting a food processing factory. (25 marks).