



The Open University of Sri Lanka
Faculty of Engineering Technology
Bachelor of Technology and Industrial Studies Program
Final Examination- 2010
AEI 5244 Post harvest Biology and Technology II

Date : 06.03.2010
Time : 1330-1630
Duration : Three (03) hours

SECTION 2: Answer any four (04) questions.

1. Describe the following statement using suitable examples from Sri Lanka.
"As a developing country we are facing many difficulties in producing products to export market"
2. Write an essay on major challenges of present food technologies in Sri Lanka.
3. Write short notes on any three (03) of following topics.
 - a) pre-treatments for freshly harvested products
 - b) HACCP
 - c) Basic grain storage structures
 - d) Total Quality Management(TQM) of a product
 - e) Control of microbial growth by chemical agent
4. Growth of microbes in food commodity can be controlled by both of wet heat or dry heat. Write a small essay on that. Your answer should include all the application methods, principle behind them and their effect on controlling the growth of microbes.
5. i) Briefly explain the need of fresh produce storage.
ii) Write a small summary on "factors affect on storage life of vegetables".
6. i) Briefly explain the effect of artificial ripening agents on climacteric and non-climacteric fruits. Give suitable examples for each category.
ii) Briefly discuss "why most of the farmers dislike to establish fruits orchard rather than vegetable cultivations. Critically evaluate your answer.