



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

Final Examination- 2013/2014

AEX3233 Post Harvest Technology I

Date : 22.08.2014
Time : 09.30hrs-12.30hrs
Duration : Three (03) hours

SECTION 2: Answer any four (04) questions.

1. Briefly discuss the strategies that will help local people improve the quality of stored grains, leading to food security and the reduced vulnerability of poor people.

2. a). List out the grain drying method according to the mode of heat transfer.
b). "Drying grain is necessary for proper storage, handling and processing".
Briefly discuss the advantages and disadvantages of drying methods used for grain drying.

3. a). "The post-harvesting operations of paddy crop and the storage of grains are as much important as producing the crop, because post-harvesting technology affects the quantity and quality of paddy and the finished product". List out the various steps included in post production of rice and briefly discuss stages in rice milling used in rice processing industry.

- b). Briefly discuss the importance of improving efficiency of rural parboiling operations to produce high quality parboiled rice.
4. a). Write down pre-harvest and harvest factors which are affecting post-harvest quality of perishables.
- b). Briefly discuss main causes of losses in fruits and vegetables.
5. Write down short notes on any three of the following,
- a). Effects of rice processing on nutritional quality
- b). Grain sun drying
- c). The Garibaldi process in grain drying
- d). Loss of food value in fresh produce
6. a). List out types of packaging materials used for packaging of fresh produce.
- b). Write down causes and effects occurred in packaged produce.
- c). Briefly discuss importance of training and supervising labour in proper packaging and handling of the produce during the commercial production of fruits & vegetables.