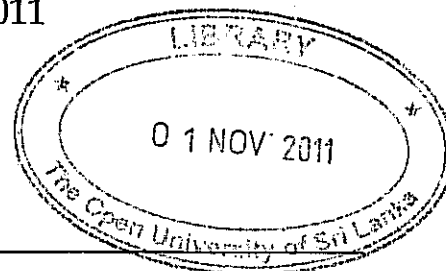




The Open University of Sri Lanka
 Faculty of Engineering Technology
 Bachelor of Science in Industrial Studies Program
 Final Examination- 2010/2011
AEI6236 Food Processing

Date : 22.03.2010
Time : 1400-1700
Duration : Three (03) hours



SECTION 2: Answer any four (04) questions.

1. Write short notes on following topics.
 - a) Microwave heating
 - b) Thawing
 - c) Blanching of vegetables
 - d) Aseptic processing
2. Discuss the importance of coating food on increasing consumer acceptance and protection of food from mechanizes damages?
3. Discuss the available methods that used to reduce the water activity of food to increase the shelf life of food in food processing industry.
4.
 - a) Discuss the different sealing methods used in flexible containers.
 - b) Briefly describe the characteristic features, advantages and disadvantages of different types of packing materials
5. Discuss the different systems of chilling available in commercial food industry in Sri Lanka.
6.
 - a) Define the term "Sterilization"?
 - b) Describe the process of container sterilization and its advantages and disadvantages in Sri Lankan food industry