



The Open University of Sri Lanka
Faculty of Engineering Technology
Bachelor of Technology (Engineering) Programme
Final Examination- 2013/2014
AEX6231 Processing of food products

Date : 18.08.2014
Time : 0930-1230
Duration : Three (03) hours

SECTION 2: Answer any four (04) questions.

1. (a) Explain the importance of unit operations in making value added food products.
(b) Briefly explain why milk is needed to be centrifuged before making ready to drink (RTD) milk?
2. (a) Discuss the applications of emulsifiers and homogenisation to improve the quality of processed food products giving examples.
(b) Compare and contrast cabinet, tray and pan driers vs fluidized bed drier.
3. (a) Discuss the advantages and disadvantage of spray drying technique as a food preservation method.
(b) List different type of food container materials unsuitable for microwave cooking and give reasons.
4. Explain how fast freezing and slow freezing affect the final food product quality.
5. Write short notes on following **three (03)** topics.
 - a) Evaporation as a method of preserving food
 - b) Principle of microwave cooking
 - c) Time- temperature curve during freezing
 - d) Different types of refrigerants
6. "Quality assurance is an important activity of a food processing factory" Critically evaluate this statement with the experience you gained by visiting milk factory.