



The Open University of Sri Lanka
Faculty of Engineering Technology
Bachelor of Industrial Studies (Agriculture) Programme
Final Examination- 2013/2014
AEI6236 Food processing

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) Name five (05) fermented food products available in the market.
3. (a) List (05) uses of blanching for a fresh food product?
(b) Discuss the advantages and disadvantage of spray drying technique as a food preservation method?
4. Explain how fast freezing and slow freezing affect the final food product quality.
5. Write short notes on following selected **three (03)** topics.
 - a) Evaporation as a method of preserving food
 - b) Advantageous of microwave cooking
 - c) Time temperature curve during freezing
 - d) Coating or enrobing of food products
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.