



The Open University of Sri Lanka
 Faculty of Engineering Technology
 Bachelor of Industrial Studies and Technology Programmes
 Final Examination- 2013/2014
AEI5244 Post harvest biology and technology II

Date : 30.08.2014
 Time : 0930-1230
 Duration : Three (03) hours

SECTION 2: Answer any four (04) questions.

One general comment: It would be better if you mention allocation of marks for each category of the questions

1. (a) What are the criteria that can be considered in reducing post harvest losses? (10 marks)
 (b) Explain how mechanisation could affect the pre and post harvest activities. (15 marks)
2. (a) Draw and label the typical drying curve. (10 marks)
 (b) Explain the factors effect on drying of a fresh produce. (15 marks)
3. Discuss the importance of having different food storage facilities for different food products. (25 marks)
4. Differentiate any **two (02)** of the following
 - a) Mechanical drying and solar drying (12.5 marks)
 - b) Controlled atmospheric storage and Modified atmospheric packaging (12.5 marks)
 - c) Quality assurance and total quality management (12.5 marks)
5. Write short notes on any **two (02)** of the following topics.
 - a) Role of the quality assurance manager (12.5 marks)
 - b) Importance of different scrubbers in storage (12.5 marks)
 - c) Effect of water activity of a food product on food storage (12.5 marks)
6. "Total Quality management (TQM) is an important activity of a food processing factory" Critically evaluate this statement using the experience gained by visiting a food processing factory. (25 marks)