



The Open University of Sri Lanka
Faculty of Engineering Technology
Bachelor of Industrial Studies (Agriculture) Programme
Bachelor of Technology(Engineering) Programme

Final Examination- 2014/2015

AEX6236/AEI6236 Processing of food products/ Food Processing

Date : 19.09.2015
Time : 0930-1230
Duration : Three (03) hours

SECTION 2: Answer any four (04) questions.

1. (a) Explain the importance of unit operations to produce quality food products.
(b) Briefly explain why milk is needed to be centrifuged before making ready to drink (RTD) milk and yoghurt.
2. "High pressure processing is a non-thermal processing method which helps to retain food sensory qualities" Critically evaluate this statement.
3. (a) Discuss the principle behind microwave cooking.
(b) List **five (05)** food container materials and state their suitability or unsuitability for microwave cooking giving reasons.
4. Explain how fast freezing and slow freezing affect the final food product quality.
5. Write short notes on **two (02)** of the following topics.
 - a) Removal of water by sublimation in freeze drying
 - b) Time- temperature curve during freezing
 - c) Differences between evaporation and dehydration
6. "Total Quality Management is an important activity of a food processing factory" Critically evaluate this statement with the experience you gained by visiting a milk factory.