

The Open University of Sri Lanka
Faculty of Engineering Technology
Department of Agricultural & Plantation Engineering



Study Programme	: Bachelor of Industrial studies Honours in Agriculture
Name of the Examination	: Final Examination
Course Code and Title	: AGX6536/ AEX6236 Food Processing
Academic Year	: 2017/18
Date	: 28 th January 2019
Time	: 0930-1230hrs

SECTION 2: Answer any four (04) questions.

1. (a) "Fermentation technology has been used since ancient time to preserve foods" Critically evaluate this statement. (Marks 15)

(b) Name five (5) fermented food products and respective microorganisms involved in fermentation. (Marks 10)
2. Explain how different properties of food materials change during the dehydration and the effect on the rate of drying. Drying. (Marks 25)
3. Write short notes on following topics.

 - a) Use of Emulsifiers in food industry. (Marks 12.5)
 - b) Cook chill system in food industry. (Marks 12.5)
4. "Fast frozen meat products quality is better than slow frozen meat products" Critically evaluate this statement giving suitable illustrations. (Marks 25)
5. Compare and contrast on following topics.

 - a) Virgin coconut oil quality is superior than the coconut oil extracted from copra. (Marks 12.5)
 - b) Freeze dried coffee quality is superior than the sundried coffee. (Marks 12.5)
6. "Food safety and quality management is an important activity of a food processing factory to retain quality of product" Critically evaluate this statement with the experience you gained by visiting a fresh milk processing factory. (Marks 25)

