EASTERN UNIVERSITY, SRI LANKA

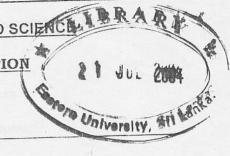
SECOND YEAR, SECOND SEMESTER EXAMINATION IN AGRICULTURE - 2003/2004

ACH 2201 - PRINCIPLES OF FOOD SCIENCE

END SEMESTER EXAMINATION

Answer All questions.

Time: Three hours.



- a) Giving examples, list the physical, chemical and biochemical changes that may occur in foods on storage.
 - b) Discuss the significance of extrusion cooking in food industry.
 - c) Briefly discuss the importance of 12 D concept during heat sterilization of foods.
- a) "Chilled distribution of foods is an essential requirement of a modern food industry" – Explain.
 - b) Discuss the influence of freezing rate on ice crystal formation and product quality during frozen storage of meat and meat products.
- 3. a) Starting at the delivery of milk to the dairy, describe the process for the production of butter.
 - b) Briefly discuss the mechanism by which microbial cells are inactivated by the ionizing irradiation.
 - 4. Write Short Notes on the following;
 - a) Packaging materials.
 - b) Cereals proteins.
 - c) Use of preservatives in foods.

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- 5. a) What advice will you give to a mother of a preschool child in a village to prevent Xeropthalmia?
 - b) Describe the measures, which you would like to adopt to prevent Protein Energy

 Malnutrition (PEM) in a village community?
 - c) List the methods of control for Iodine Deficiency Disorders.
 - d) How would you prevent non-communicable diseases in human?
- 6. Discuss the importance of following in human nutrition.
 - a) Principle Food Groups
 - b) Balance Diet.
 - c) Breast Feeding
 - d) Assessment of Nutritional Status.
