

EASTERN UNIVERSITY, SRI LANKA

THIRD YEAR, SECOND SEMESTER EXAMINATION IN AGRICULTURE – 2008/2009

ACH 3202 – Value Addition Techniques and Nutritional Survey (1: 00/30)

Answer all the Questions

Time: 1 hour



1)

- a) Briefly explain the steps in HACCP system used in the food safety programme in food industries.
- b) Draw a detailed flowchart for manufacturing the following value added food products.
 - i) Tempeh
 - ii) Salami
- c) Write a brief account on "Hurdle Technology in Fruits and Vegetables."

2)

- a) Analyze the relationship between the nutrient intake and the development of cardiovascular diseases and illustrate a meal plan for the patient.
- b) Assume that you are requested to conduct a nutritional survey in a re-settled village in the Batticaloa District. The survey must be carried out to evaluate the nutritional status of feeding mothers (to include infants from 0 - 2 years) in the particular village.
 - i) Design a questionnaire based on the above information. (It should include all necessary details related to the above survey).
 - ii) Briefly outline the constraints that you expect in the above survey and recommend possible solutions for them.
