

EASTERN UNIVERSITY, SRI LANKA

SECOND YEAR, SECOND SEMESTER EXAMINATION IN AGRICULTURE - 2009/2010

ACH 2201 – PRINCIPLES OF FOOD SCIENCE (3: 30/30)

END SEMESTER EXAMINATION

Answer all questions

Time: Two hours



1. a) Indicate the significance of '12 D concept' used in the canning food industry.
b) "Extrusion technology offers a continuous, energy - efficient, controllable process to modify the textural and flavor characteristics of foods" – Justify.
2. Discuss the followings:
 - a) Modified gas storage of fruits and vegetables
 - b) Importance of plastic packaging materials in food industry
3. a) Describe the principle of freezing the foods for extension of shelf life.
b) "Freezing may cause changes in nutritional and sensory properties of foods" – Discuss.
c) What are the different kinds of ionizing radiations and their uses in food preservation?
4. a) List the ingredients required to make bread and describe their role in the baking industry.
b) Using a flow chart, describe the steps involved in the production of butter.
c) Describe the reasons behind the use of chemical preservatives in food systems.
