

EASTERN UNIVERSITY, SRI LANKA

FOURTH YEAR FIRST SEMESTER EXAMINATION IN AGRICULTURE 2008/2009

ACH 4102: FOOD PROCESSING AND PRESERVATION - 2: 20/20

END SEMESTER EXAMINATION  
(OCTOBER/NOVEMBER-2010)

Time: 01 Hour

Answer All Questions

1.
  - (i) Briefly discuss the principles of Food Preservation Techniques.
  - (ii) Write short notes on the following:
    - a. Usage of Class I and class II preservatives in Food Industry.
    - b. Minimal Processing
    - c. Value added products of Rice
  
2.
  - (i) Briefly discuss the following in Fish Processing Technology.
    - a. Curing of Fish
    - b. Surimi based value added products
    - c. Waste Utilization in Fish Processing
  - (ii) Write Short notes on the following:
    - a. Production Technology of Fruit Based Beverages
    - b. Processing of Liquid Milk
    - c. Packaging in Food Industry

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