



EASTERN UNIVERSITY, SRI LANKA

THIRD YEAR, SECOND SEMESTER EXAMINATION IN AGRICULTURE - 2016/2011

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

External Degree

Answer all the Questions

Time: 1 hour

1)

- a) Briefly explain the importance of Value Addition in relation to new food product development.
- b) Explain the manufacturing process of the following value added products.
 - i) Puffed rice
 - ii) Corned Beef
- c) 'High Hydrostatic Pressure Technology offers commercially feasible alternatives for heating in the food product development with improved quality' – Explain.

2)

- a) Explain the relationship between the nutrient intake and the development of obesity and illustrate a meal plan for the obese patient.
- b) You have been requested to conduct a nutritional survey to study the distribution patten of cardiovascular diseases in the Batticaloa District. The survey must be carried out to assess the nutritional status of patients having these diseases in a particular town.
 - 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 those problems.
