

EASTERN UNIVERSITY, SRI LANKA

SECOND YEAR, SECOND SEMESTER EXAMINATION IN AGRICULTURE - 2008/2009

ACH 2201 – PRINCIPLES OF FOOD SCIENCE

END SEMESTER EXAMINATION

Answer all questions

Time: Two hours



1. a) Explain the significance of 12 D process used in the canning food industry.  
b) Giving suitable examples, discuss the significance of the following unit operations in food industry:
  - i) Disintegration
  - ii) Extrusion cooking
  
2. a) Explain the chemical and enzymatic changes occur in freezing and storage of foods.  
b) How and why is blanching carried out in vegetables destined for freezing or dehydration?
  
3. a) Explain the pasteurization process in preservation of milk.  
b) Discuss the importance of Modified Atmosphere Packaging (MAP) as a method to extend the shelf life of foods.
  
4. Write a brief account on the following;
  - a) *Staphylococcus* food poisoning
  - b) Use of ionizing radiation in food preservation
  - c) Hazard Analysis and Critical Control Point (HACCP)

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