

EASTERN UNIVERSITY, SRI LANKA

SECOND YEAR, SECOND SEMESTER EXAMINATION IN AGRICULTURE 2003/2004

ACH 2201 – PRINCIPLES OF FOOD SCIENCE (4: 45/30)

Answer all questions.

Time: Three hours.

1. a) What do you understand by freezing time? Briefly describe the methods available for freezing of foods.
b) Write a brief account on the “Science and technology of bread manufacture”.
2. Discuss the effects of processing on nutritional value of foods.
3. a) What are the main factors to be considered when establishing a quality control system within a food industry.
b) Briefly explain the different methods of heat treatments in milk processing.
4. Write short notes on the following;
 - a) Spray drying of liquid foods.
 - b) Food packaging.
 - c) Usage of acids as food preservatives.
5. a) Explain the assessment of nutritional status in human.
b) Discuss the nutritional disorders in human.
6. Briefly discuss the importance of the following in human nutrition;
 - a) Principle food groups.
 - b) Balanced diet.
 - c) Non-communicable diseases.
 - d) Recommended Daily Allowances.
