

Uva Wellassa University
B.Sc. in Export Agriculture

End Semester Examination June/July 2009
Repeat
Year II Semester II



Principles of Agro Food Process Technology EAG 2210-2

Instructions

Answer **all** questions

No. of questions : Four (04)

No. of pages : One (01)

Total marks allocated : 60%

Time : One (01) hour

Part II

1. Write short notes on **two (2)** of the following topics;

- a. Freeze drying
- b. Methods for prolonging shelf life in fresh produce
- c. Food processing using thermal energy
- d. Measures to assure food safety and quality

(15 x 2 Marks)

2. What are the four (4) main steps in raw material preparation? Briefly explain each process.

(30 Marks)