

Faculty of Animal Science & Export Agriculture
Uva Wellassa University of Sri Lanka
BASc Degree Programme
BSc in Aquatic Resources Technology Degree Program
Year II Semester I
End Semester Examination – February / March 2012

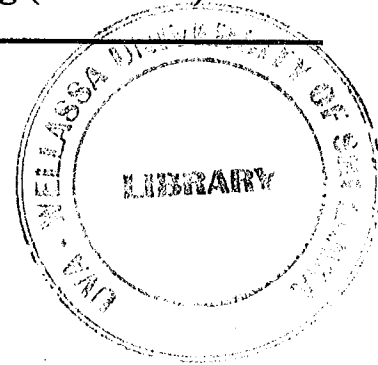


ANS 201-2 Principles of Food Preservation and Processing (Section II)

Instructions

Answer all questions in Section II in booklets provided.

No. of questions : Two (02)
No. of pages : One (01)
Time : Sixty minutes (60 min)
Total marks allocated : 60%



Index No:

1. Discuss the **importance of modern drying methods** over the **conventional drying methods**.
(50 marks)

2. Discuss the unique features of **extrusion technology** in production of diversified food products using various food ingredients.
(50 marks)