



## Uva Wellassa University

Faculty of Animal Science & Export Agriculture

B.Sc in Palm & Latex Technology and Value Addition

B.Sc. in Tea Technology & Value Addition

End Semester Examination – Feb/March 2012

Year II Semester I

Principles of Food Science (TEA 233-0/233-2)



### Instructions

Answer **all** questions.

No. of questions : Two (02)  
No. of pages : One (01)  
Time : 60 minutes (01hour)  
Total marks allocated : 50%

### PART III – Essay

#### Question 01

Discuss the importance of food preservation, different methods of preservation which are currently practiced and their applications in Food Industry.

(20 Marks)

#### Question 02

Write short notes on following;

- a. Protein complementation
- b. Food Additives
- c. Hydrogenation

(30 Marks)