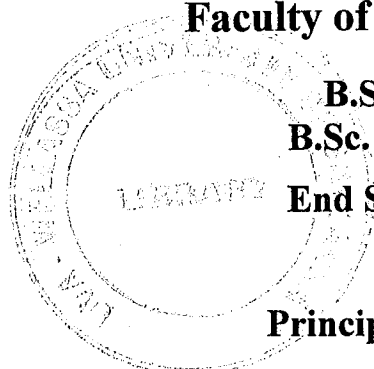


Uva Wellassa University

Faculty of Animal Science & Export Agriculture



**B.Sc. in Palm & Latex Value Addition
B.Sc. in Tea Technology & Value Addition**

End Semester Examination – August/ 2010

Year I Semester II

Principles of Food Science (TEA 132-0/132-2)

Instructions

Answer **all** questions.

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

PART II – Essay

Question 01

Briefly discuss about the effect of water activity on foods and the control measurements that can be easily applied on foods to overcome water activity problems in food industry.

(50 Marks)

Question 02

Drying is the food preservation process that consists of removing in food, which effectively inhibits the growth of microorganisms. Briefly discuss the drying technologies currently practice in food processing industry and their working principles.

(50 Marks)