

Uva Wellassa University
Faculty of Animal Science and Export Agriculture

BSc in Tea Technology and Value Addition

End Semester Examination - July/August 2016
Year II Semester I

Principles of Food Science (TEA 233 – 2)



Instructions

Answer Four (04) questions only.

No. of questions : Five (05)

No. of pages : Two (02)

Time : Two hours (02 hrs)

Total marks allocated : 100 %

Note: Handover the question paper along with the answer sheet.

ESSAY

Question 01

Write short notes on following.

- a. Case hardening in dehydration
- b. Enzymatic browning of food

(12.5 x 2 = 25 marks)

Question 02

Explain the principle of food preservation with sugar by using a suitable example.

(25 marks)

Question 03

Write an essay on 'Functional foods' with suitable examples.

(25 marks)

Question 04

a. Briefly explain the applications of spray drying technique in food industry with suitable examples. (12.5 marks)

b. 'Acidification of filling medium is a critical step during the production of canned vegetables.' Discuss the statement. (12.5 marks)

Question 05

a. Briefly describe the importance of fermented foods. (15 marks)

b. Give essential steps for preparation of set yoghurt in a process flow chart. (10 marks)

