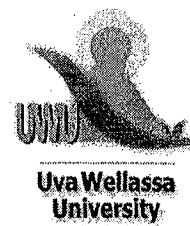


Uva Wellassa University of Sri Lanka
Faculty of Animal Science & Export Agriculture

BASc in Animal Science Degree Program and
BSc in Aquatic Resources Technology Degree Program



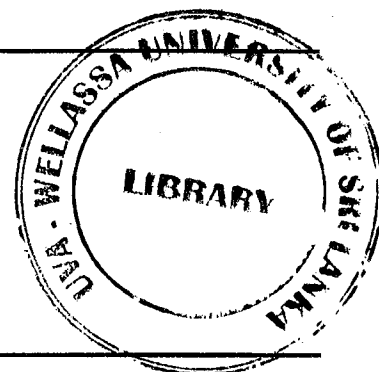
Year I Semester II
End Semester Examination – September/ October 2013

ANS 102-2 Principles of Food Science and Animal Product Technology
Essay Questions (Section II)

Instructions

Answer all questions in Section II in booklets provided.

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



1.

- I. What is food spoilage? (10 marks)
II. Write a brief description on microbial **food spoilage**, emphasizing the organoleptic changes occurs during spoilage process. (20 marks)

2. Write short notes on following

- a. Classification of processed meat products
b. Leavening agents used in bakery industry
c. Heat treatments used in dairy industry

(10X 3=30 marks)

[End of Section II]