



Uva Wellassa University
Faculty of Animal Science & Export Agriculture
BSc in Tea Technology and Value Addition
BSc in Palm & Latex Technology and Value Addition



End Semester Examination March/April 2013
Year II Semester I

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

Instructions

Answer all questions.

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

Index No:

Part II – Essay

Question 01

“Different types of browning reactions play a major role in food and beverage industry causing both positive and negative effects.” Comment on this statement giving suitable examples.

(50 Marks)

Question 02

I. Explain the main reasons for food spoilage giving suitable examples.

(30 Marks)

II. Write short notes on the followings.

- a. Importance of Personal Hygiene of food handlers on food safety
- b. Hydrolytic Rancidity of lipid foods

(20 Marks)