



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

B. ASc. Degree Programme
Year III Semester I
End Semester Examination - December 2008

ANS 352-2 Principles of Food Preservation and Processing
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%

01. Freezing is a commonly used preservation method in the food industry.

(II) Compare slow and fast freezing rates and describe how these affect the quality of frozen foods.

(III) Describe the freezing curve in detail.

(50 marks)

02. A food manufacturer was asked to dehydrate cooked beef while preserving its delicate aroma, flavour and taste.

(I) Suggest a drying method which is suitable for dehydrating cooked beef.

(II) Compare the above drying method with conventional drying.

(50 marks)

[End of Section II]