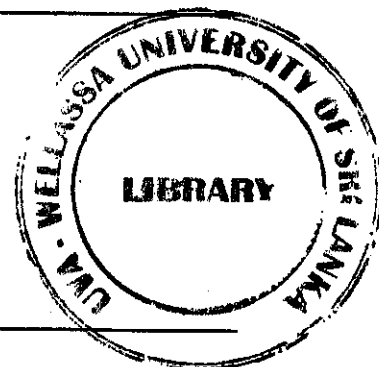


Uva Wellassa University
Faculty of Animal Science and Export Agriculture

BSc in Export Agriculture

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

Principles of Food Science (EAG 261 – 1)



Instructions

Answer Two (02) questions only.

No. of questions : Three (03)

No. of pages : Two (02)

Time : One hour (01 hr)

Total marks allocated : 100 %

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

ESSAY

Question 01

Since food consumption is a repetitive behaviour, consumers are becoming increasingly demanding in what they choose to eat. Considering the fact, write an article to a scientific magazine on 'How the study of food science makes people better consumers?'

(50 marks)

Question 02

a. Poor appearance is observed in fresh tender jackfruit (polos) pieces due to discolouration during preparation for cooking. Explain scientific theory behind the above observation.

(25 marks)

b. Suggest a method to minimize the discolouration of tender jackfruit (polos) during preparation for cooking in domestic level without using commercially available chemicals and explain how the method works.

(25 marks)

Question 03

Explain the concept of 'Hurdle Technology' in food preservation with reference to the manufacturing process of fruit cordial.

(50 marks)

