



# SLIATE

SRI LANKA INSTITUTE OF ADVANCED TECHNOLOGICAL EDUCATION

(Established in the Ministry of Higher Education, vide in Act No. 29 of 1995)

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**Higher National Diploma in Technology (Agriculture)**  
**Second Year, Second Semester Examination – 2016**  
**AG2210 – Food Processing and Preservation**

Instructions for Candidates:

Part i : Answer all question

Part ii : Answer 3 questions only

All questions do not carry equal marks

No. of questions : 6

No. of pages : 03

Time : Two (2) hours

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**Part i**

**Question 01.**

(i) State three (3) food preservation methods?

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(3 marks)

(ii) Define the term “Putrefaction”

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(3.5 marks)

(iii) List 3 Pathogenic microorganisms found in meat

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(3 marks)

(iv) Write down two (2) most common forms of rotting in egg and the relevant microorganisms.

Type of rotting in eggs

Microorganisms.

.....  
.....

(3.5 marks)

**(Total = 12.5 Marks)**

**Question 02.**

(i) Write down three (3) factors responsible for formatting of gases during the baking process.

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(2.5 marks)

(ii) Write down four (4) methods for inactivating enzymes in food industry.

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(4 marks)

(iii) Write down three (3) methods of fermentation and relevant metabolic product for each during fermentation.

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(6 marks)

**(Total = 12.5 Marks)**

## Part II

Answer **three (03)** questions only

### **Question 03.**

- (i) List down any five (5) changes occur during aerobic and anaerobic spoilage of meat. (5 marks)
- (ii) Clearly explain the extrinsic factors of microbial food spoilage. (10 marks)
- (iii) Explain the importance of post processing operations in food industry. (10 marks)

**(Total 25 marks)**

### **Question 04.**

- (i) List down two (2) methods of preservation using radiation. (5 marks)
- (ii) Briefly discuss the biological methods of food preservation. (10 marks)
- (iii) Clearly explain the process of sterilization. (10 marks)

**(Total 25 marks)**

### **Question 05.**

- (i) List down 5 purposes of blanching of food (5 marks)
- (ii) Briefly explain the advantages of solar drying method. (10 marks)
- (iii) Clearly explain the methods of heat energy transfer in food industries (10 marks)

**(Total 25 marks)**

### **Question 06.**

Write short notes on **two** of the followings.

- (i) Freeze drying. (12.5 marks)
- (ii) Pickling method (12.5 marks)
- (iii) Artificial food additives/Preservatives (12.5 marks)

**(Total 25 marks)**