

University of Ruhuna- Faculty of Technology
Bachelor of Biosystems Technology Honours Degree
Level 4 (Semester I) Examination, June 2023
Academic year 2021/2022

Course Unit: BSTF4113 Technological Perspectives of Food Processing and Packaging
Theory Paper

Duration: 1 hour and 30 minutes

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- Instruction: **Answer TWO questions including, Question No 1**

1. a) Elaborate on **five (05)** objectives of food processing. (25 marks)
- b) Minimally processed foods are getting popularized among consumers. Discuss both the **pros and cons (prospects and constraints)** of minimally processed foods with some examples. (25 marks)
- c) Briefly discuss the **primary processing** of raw materials for a specific product with examples. (25 marks)
- d) Packaging is a **key** component in the food industry. Briefly describe the main characteristics of a successful food package. (25 marks)

2. a) Briefly explain why **pasteurization** is an important processing technique followed in food processing. (25 marks)
- b) Name **five (05)** food products where enzymes are used in their production. (25 marks)
- c) Vinegar is a fermented product. Briefly explain the applications of Vinegar in Food processing. (25 marks)
- d) **Evaporation** and **Distillation** are two different unit operations often used in the food processing Industry. Briefly explain the application of both these techniques in the Beverage industry with some examples. (25 marks)

3. Suppose that you have been asked to develop a novel food product and then introduce it to the local Market.
Briefly explain all the steps that you have to follow to launch the newly developed product to the Market successfully. Also, mention why you produce that particular product. (100 marks)

.....**End of the paper**.....