



**Faculty of Agriculture
Rajarata University of Sri Lanka
Puliyankulama**

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**Bachelor of Science Honours in Agriculture/ Bachelor of Science in
Agriculture [2018/2019 or Older (Old Curriculum)]
Year III Semester II - End Semester Examination–Jan. /Feb. 2025**

**AF 3211 – Food Preservation
Part II (Essays)**

Instructions: Answer all questions.
Each question carries equal marks.

Time: 1h

Total marks: 50

1. Write short notes on the following topics.

- i. Role of Lactic Acid Bacteria (LAB) and Bacteriocins in preserving keeping quality of foods. (12.5 marks)
- ii. Dry heat and moist heat cooking in food preservation. (12.5 marks)

2. “The rapidity freezing process is significantly influenced on the quality of plant-based food materials.” Critically discuss this statement. (25 marks)