

ශ්‍රී ලංකා විභාග දෙපාර්තමේන්තුව ශ්‍රී ලංකා විභාග දෙපාර්තමේන්තුව ශ්‍රී ලංකා විභාග දෙපාර්තමේන්තුව ශ්‍රී ලංකා විභාග දෙපාර්තමේන්තුව ශ්‍රී ලංකා විභාග දෙපාර්තමේන්තුව
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Department of Examinations, Sri Lanka Department of Examinations, Sri Lanka Department of Examinations, Sri Lanka Department of Examinations, Sri Lanka Department of Examinations, Sri Lanka
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Department of Examinations, Sri Lanka Department of Examinations, Sri Lanka Department of Examinations, Sri Lanka Department of Examinations, Sri Lanka Department of Examinations, Sri Lanka

අධ්‍යයන පොදු සහතික පත්‍ර (උසස් පෙළ) විභාගය, 2024
கல்விப் பொதுத் தராதரப் பத்திர (உயர் தர)ப் பரீட்சை, 2024
General Certificate of Education (Adv. Level) Examination, 2024

ආහාර තාක්ෂණවේදය II
உணவுத் தொழினுட்பவியல் II
Food Technology II

17 E II

පැය තුනයි
மூன்று மணித்தியாலம்
Three hours

අමතර කියවීමේ කාලය - මිනිත්තු 10 යි
மேலதிக வாசிப்பு நேரம் - 10 நிமிடங்கள்
Additional Reading Time - 10 minutes

Use additional reading time to go through the question paper, select the questions you will answer and decide which of them you will prioritise.

Index No. :

Instructions:

* This question paper consists of 10 questions in 10 pages.

* This question paper comprises of Parts A, B and C.

The time allotted for all three parts is three hours.

Part A - Structured Essay (2 - 9 pages)

* Answer all questions on this paper itself.

* Write your answers in the space provided for each question. Please note that the space provided is sufficient for your answers and extensive answers are **not** expected.

Part B and C - Essay : (page No. 10)

* Select **two** questions from each of the Parts B and C and answer **four** questions only. Use the papers supplied for this purpose.

* At the end of the time allotted for this paper, tie the **three** parts together so that Part A is on the top of Parts B and C before handing over to the supervisor.

* You are permitted to remove only Parts B and C of the question paper from the Examination Hall.

For Examiner's Use only

Part	Question No.	Marks
A	1	
	2	
	3	
	4	
B	5	
	6	
	7	
C	8	
	9	
	10	
Total		

Total	
In Numbers	
In Letters	

Code Numbers	
Marking Examiner 1.	
Marking Examiner 2.	
Marks Checked by	
Supervised by	

Part A - Structured Essay
Answer all questions on this paper itself.
(Each question carries 100 marks.)

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1. (A) State whether the following statements are **true (✓)** or **false (X)**.

(1) Use of simple tools for land preparation is an example for soft technological application in agriculture. (.....)

(2) Innovations are soft technologies. (.....)

(B) Name **two** commonly used search engines in information technology.

(1)

(2)

(C) Major and minor nutrients available in a food may perform specific role in human nutrition. State a major food sources that could be consumed to fulfil the following nutrients requirements.

Nutrient	Major food source
Carbohydrates
Proteins
Lipids
Vitamin A

(D) State **four** changes that could be observed due to contamination of food.

(1)

(2)

(3)

(4)

(E) State **two** ways that the government policies directly influence the countries food security.

(1)

(2)

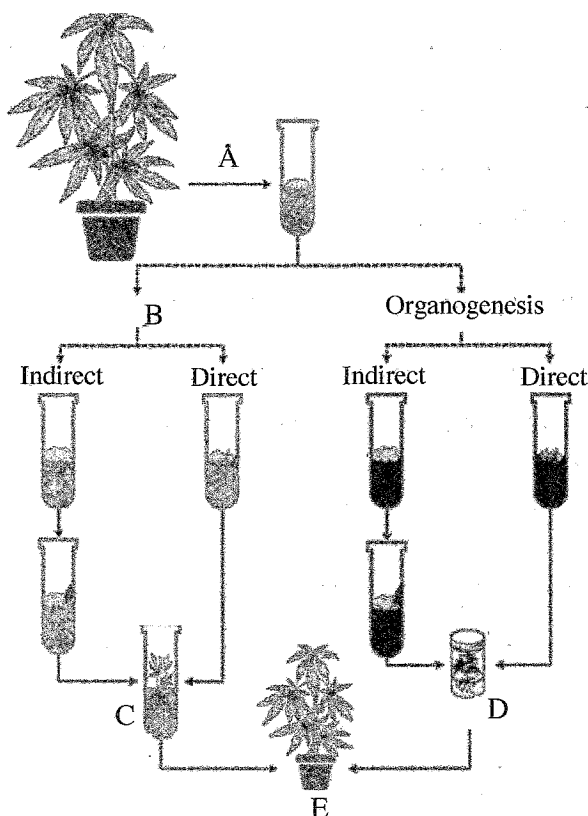
(F) State the important enzyme and the pigment present in root nodules that are essential for nitrogen fixation.

(1) Enzyme :

(2) Pigment :

(G) State the steps or techniques indicated as A, B, C and D in the diagram given below in tissue culture.

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- (1) A
- (2) B
- (3) C
- (4) D

(H) State **two** reasons for conducting step E in tissue culture methods.

- (1)
- (2)

(I) List **three** methods of drying medicinal herbs.

- (1)
- (2)
- (3)

Q. 1

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2. (A) Write an example each for a grain type, leaf type and rhizome type which can be included into a herbal porridge.

(1) Grain type :

(2) Leaf type :

(3) Rhizome type :

(B) Name **two** examples for the brakish-water ecosystems in Sri Lanka

(1)

(2)

(C) Write a common preservation method for minimizing the postharvest losses of the following agricultural products.

(1) Black pepper

.....

.....

(2) Goraka (*Garcinea*)

.....

.....

(3) Fresh vegetables

.....

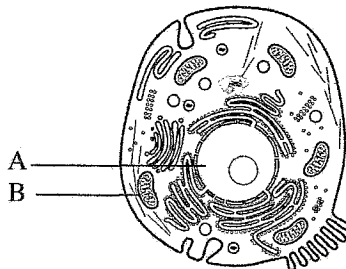
.....

(4) Potato

.....

.....

(D) Name the Parts A and B of the diagram representing an animal cell and write the main function of each.



(1) Name of part A :

(2) Main function of part A :

(3) Name of part B :

(4) Main function of part B :

(E) State **four** steps in developing a marketing plan of a business.

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column

- (1)
- (2)
- (3)
- (4)

(F) Given below are some information regarding a plant nursery.

Value of the land	Rs. 5 000 000
Value of vehicles	Rs. 4 000 000
Value of the water pump and tools	Rs. 200 000
Value of potted plants	Rs. 500 000
Value of fertilizer in storage	Rs. 100 000
Bank loan to be paid in 4 years	Rs. 2 000 000
Utility bills payable	Rs. 50 000
Average annual income tax	Rs. 40 000

Calculate the following.

(1) Total value of fixed assets:

.....

.....

.....

.....

.....

.....

.....

.....

(2) Total value of current assets:

.....

.....

.....

.....

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.....

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(3) Total value of current liabilities:

.....

.....

.....

.....

.....

.....

(4) Total value of non-current liabilities:

.....

.....

.....

.....

.....

.....

(G) State whether the following statements are **true (✓)** or **false (X)**.

- (1) Success of an industry depends on the appropriate combination of soft and hard technologies (.....)
- (2) Sprinkler irrigation system is an example for hard technology, but the management of the irrigation system is an example for soft technology (.....)

(H) Name **one** material each to improve the potassium and phosphorus content in the compost.

- (1) Potassium :
- (2) Phosphorous :

Q.2

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3.(A) List **two** major minerals essential for a pregnant woman.

- (1)
- (2)

(B) (i) Name **two** natural antioxidants present in fresh fruits and vegetables.

- (1)
- (2)

(ii) State an advantage of starch gelatinization in food processing.

.....

(iii) State a health risk of frequent consumption of partially unsaturated fats.

.....

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(C) List **two** commonly used traditional food items.

(1)

(2)

(D) (i) State **two** factors affecting the volume expansion of bread dough.

(1)

(2)

(ii) Write **two** nutritional advantages of consuming bean sprouts over beans.

(1)

(2)

(iii) State **two** critical factors of yoghurt manufacturing that affect the quality of the final product.

(1)

(2)

(iv) Write **two** advantages of adding powdered cowpea to a morning porridge mix containing dried fruits and nuts.

(1)

(2)

(v) Write **two** operational differences between bread making and biscuit manufacturing.

(1)

(2)

(E) (i) State **two** methods used to control browning reactions in fruit concentrates and juices.

(1)

(2)

(ii) Write **three** disadvantages of sun drying of fruits.

(1)

(2)

(3)

(iii) State **two** reasons for the high demand for minimally processed fruits and vegetables.

(1)

(2)

Q. 3

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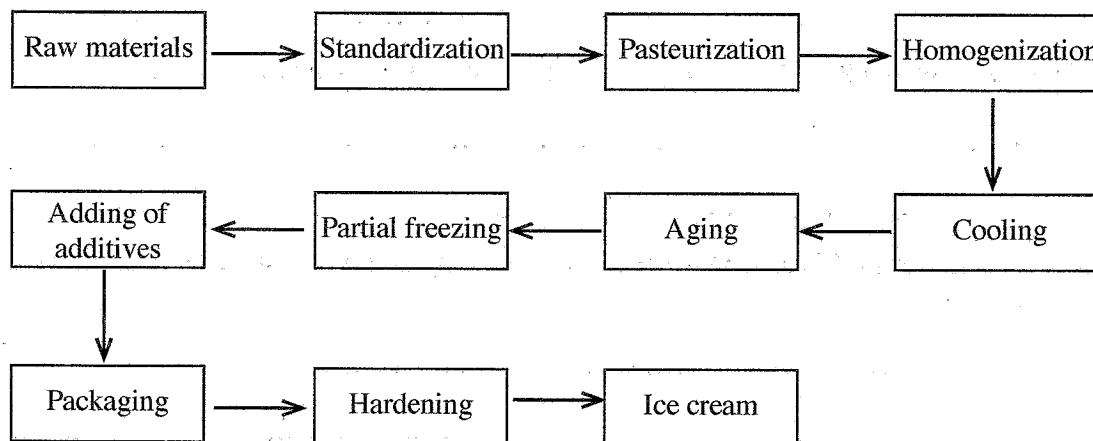
4.(A) State the role of salt and sugar in osmotic dehydration.

.....

.....

.....

(B) The following flow chart illustrates the unit operations of ice cream production process. Answer the question (i), (ii) and (iii) using this flow chart.



(i) Name **two** commonly used raw materials in ice cream production.

(1)

(2)

(ii) State the purpose of aging in ice cream production.

.....

(iii) State an example for an additive used in ice cream production.

.....

(C) State **two** examples for fermented fish products.

(1)

(2)

(D) List **two** physical quality parameters that are used to confirm the quality of coconut oil.

(1)

(2)

(E) List **two** types of pepper available in the market.

(1)

(2)

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- (F) List **two** examples for rigid packaging materials and **two** examples for flexible packaging materials.

Rigid packaging materials**Flexible packaging materials**

(1)

(1)

(2)

(2)

- (G) List **two** advantages of an intelligent packaging system.

(1)

(2)

- (H) (i) Complete the following Table in relation to Sri Lanka Standard 1218: 2001 specifications for comminuted meat products.

Characteristic	Requirement
Maximum meat content, percent by mass
Maximum Nitrates and nitrites, calculated as sodium nitrate (NaNO_3), mg/kg.

- (ii) Complete the following table based on processing of milk.

Description	Appropriate method/technique
Prevent separation of fat layer in set-yoghurt
Complete removal of microorganisms in milk

- (I) State **two** possible health problems associated with frequent consumption of highly processed foods.

(1)

(2)

- (J) State **two** advantages of blast freezing over slow freezing of meat.

(1)

(2)

Q. 4

100

* *

සියලු ම හිමිකම් ඇවිරිණි / முழுப் பதிப்புரிமையுடையது / All Rights Reserved

ශ්‍රී ලංකා විභාග දෙපාර්තමේන්තුව ශ්‍රී ලංකා විභාග දෙපාර්තමේන්තුව ශ්‍රී ලංකා විභාග දෙපාර්තමේන්තුව ශ්‍රී ලංකා විභාග දෙපාර්තමේන්තුව ශ්‍රී ලංකා විභාග දෙපාර්තමේන්තුව
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General Certificate of Education (Adv. Level) Examination, 2024

ආහාර තාක්ෂණවේදය II
உணவுத் தொழினுட்பவியல் II
Food Technology II

17 E II

Essay

- * Select **two** questions from each of the Parts B and C and answer **four** questions only.
* Each question carries **150** marks.

Part B

5. (i) Write a brief essay on risk and danger of inappropriate use of technology in agriculture.
(ii) Write the importance of a management information system for a business.
(iii) Describe the impact of overnutrition on heart diseases.
6. (i) Describe the damages that could happen due to food spoilage.
(ii) Describe the major advantages and disadvantages of sexual propagation methods of plants.
(iii) Describe the challenges for the sustainable existence of the aquatic ecosystems.
7. (i) Explain the importance of agro-ecological regions in selecting crops for cultivation.
(ii) Describe the factors affecting microbial activities in a biogas unit.
(iii) Describe the factors to be considered in selecting a software for inventory keeping in a small rural industry.

Part C

8. (i) Describe the factors that should be considered in the formulation of a diet for an anaemic person.
(ii) Describe the impact of cultural food habits on human nutrition.
(iii) Describe the steps of soya milk processing, emphasizing the measures taken to improve the quality of the final product.
9. (i) Providing examples, describe the functions of different food ingredients in enhancing the physico-chemical and sensory properties of food, during processing.
(ii) Describe the unit operations involved in processing fish as frozen fish cuts.
(iii) Explain the factors that should be considered in processing of spice mixtures to the market.
10. (i) Describe the objectives of food packaging.
(ii) Describe the significance of correct food habits in addressing nutritional issues in modern society.
(iii) Write an essay on Good Agricultural Practices (GAP) in rice.

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ශ්‍රී ලංකා විභාග දෙපාර්තමේන්තුව ශ්‍රී ලංකා විභාග දෙපාර්තමේන්තුව ශ්‍රී ලංකා විභාග දෙපාර්තමේන්තුව ශ්‍රී ලංකා විභාග දෙපාර්තමේන්තුව ශ්‍රී ලංකා විභාග දෙපාර්තමේන්තුව
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இலங்கைப் பரීட்சைத் திணைக்களம் இலங்கைப் பரීட்சைத் திணைக்களம் இலங்கைப் பரīட்சைத் திணைக்களம் இலங்கைப் பரīட்சைத் திணைக்களம் இலங்கைப் பரīட்சைத் திணைக்களம்
Department of Examinations, Sri Lanka Department of Examinations, Sri Lanka Department of Examinations, Sri Lanka Department of Examinations, Sri Lanka Department of Examinations, Sri Lanka

අධ්‍යයන පොදු සහතික පත්‍ර (උසස් පෙළ) විභාගය, 2024
கல்விப் பொதுத் தராதரப் பத்திர (உயர் தர)ப் பரீட்சை, 2024
General Certificate of Education (Adv. Level) Examination, 2024

ආහාර තාක්ෂණවේදය I
உணவுத் தொழினுட்பவியல் I
Food Technology I

17 E I

පැය දෙකයි
இரண்டு மணித்தியாலம்
Two hours

Instructions:

- * Answer *all* questions.
- * Write your *Index Number* in the space provided in the answer sheet.
- * Instructions are given on the back of the answer sheet. Follow those carefully.
- * In each of the questions 1 to 50, pick one of the alternatives from (1), (2), (3), (4), (5) which is **correct** or **most appropriate** and mark your response on the answer sheet with a cross (x) on the number of the correct option in accordance with the instructions given on the back of the answer sheet.

1. Two principle characteristics of soft technologies are;
 - (1) creativity and flexibility.
 - (2) rigidity and robustness.
 - (3) simplicity and durability.
 - (4) cheapness and rigidity.
 - (5) precision and robustness.
2. Primary purpose of a spread sheet application is to
 - (1) create presentations.
 - (2) create graphs.
 - (3) analyze data.
 - (4) edit images.
 - (5) prepare documents.
3. The basement of a food pyramid comprises
 - (1) fat.
 - (2) vitamins.
 - (3) proteins.
 - (4) carbohydrates.
 - (5) water.
4. The food item that can provide considerable amounts of protein and carbohydrates is
 - (1) cassava.
 - (2) dry fish.
 - (3) wheat.
 - (4) carrot.
 - (5) sea algae.
5. The enzymatic browning of food can be controlled by
 - (1) adding sodium metabisulphite.
 - (2) reducing its sugar content.
 - (3) increasing the surrounding oxygen concentration.
 - (4) adding calcium chloride.
 - (5) adding ethylene.
6. The key measure to minimize vegetable spoilage due to mechanical damages at the retail market level is to
 - (1) follow good pre-harvesting techniques.
 - (2) introduce good harvesting methodologies.
 - (3) apply high quality chemical preservatives.
 - (4) enhance knowledge of retailers on food quality.
 - (5) use high quality polysac bags.

7. The household food security is best described as,
- (1) storing enough food at home for a few months.
 - (2) growing all the food for household needs in home gardens.
 - (3) managing emergency food supplies in times of crisis.
 - (4) having sufficient food at all times regardless of their nutritional value.
 - (5) ensuring access to nutritious and safe food adequately at all times.
8. Select the correct statement about the soil.
- (1) Soil is a material of about three meter thick layer on the earth surface.
 - (2) Soil formation occurs with deposition of various materials through wind and water.
 - (3) Plants grow well in soil because it includes everything they need.
 - (4) A good quality soil for agricultural purposes is the same as that used for building houses.
 - (5) Healthy soil provides a stable living environment for plant growth.
9. Select the correct statement regarding ecosystems.
- (1) The base tier of the ecological pyramid represents the producers.
 - (2) Natural ecosystems consist of autotrophic edible mushrooms.
 - (3) Oceans are rich in nitrogen, which is an important source of nutrient for plants.
 - (4) Low humidity and low temperature of ecosystems facilitate decomposition of organic matter.
 - (5) Ecosystems are not the primary source of raw materials for industrial and domestic purposes.
10. An advantage of using tissue culture for plant propagation is,
- (1) it requires simple low-cost equipment.
 - (2) it produces genetically diverse plants.
 - (3) it allows year-round propagation.
 - (4) its reliance on soil conditions.
 - (5) it does not require skilled labour.
11. The type of layering that involves bending a branch to the ground and covering a part of it with soil while leaving the tip exposed is,
- (1) air layering.
 - (2) mound layering.
 - (3) serpentine layering.
 - (4) simple layering.
 - (5) compound layering.
12. The hormone which is often used to promote root development in layering techniques is,
- (1) gibberellins.
 - (2) auxins.
 - (3) cytokinins.
 - (4) ethylene.
 - (5) abscisic acid.
13. The medicinal plant of which all plant-parts are used in decoctions is,
- (1) ginger.
 - (2) savandara.
 - (3) moringa.
 - (4) aralu.
 - (5) pawatta.
14. A shade loving medicinal plant is,
- (1) aralu.
 - (2) bulu.
 - (3) nelli.
 - (4) binkohomba.
 - (5) moringa.

15. A special management practice used in medicinal gardens is
- (1) irrigation.
 - (2) pruning.
 - (3) weeding.
 - (4) pest control.
 - (5) fertilizing.
16. The coastal district where the salt marshes are mostly found is
- (1) Mannar. (2) Gampaha. (3) Trincomalee. (4) Ampara. (5) Vavuniya.
17. Preservation of food by drying is due to
- (1) exposure to high temperature during drying.
 - (2) killing microbes during the process of drying.
 - (3) low moisture availability for microbial growth.
 - (4) increase of hardness of food.
 - (5) denature of proteins during drying.
18. "Dolly", the female sheep produced in 1996, is a result of
- (1) gene transfer technology.
 - (2) recombinant DNA technology.
 - (3) cloning technology.
 - (4) hybridization.
 - (5) multiple breeding techniques.
19. Consider the following descriptions regarding four persons.
- A - An owner of a company who acts as its Chief Executive Officer (CEO) and earns good profits.
- B - A person having strong work ethics and good adaptability, and has started a successful new business.
- C - A son of a reputed building contractor who innovated low cost and durable building materials and started his own business by supplying them to the market.
- D - The new manager appointed to a telecommunications company who introduced new changes to the company and increased its profits.
- Of the above, good entrepreneurs are
- (1) A and B only.
 - (2) B and C only.
 - (3) C and D only.
 - (4) A, B and C only.
 - (5) All A, B, C and D.
20. Some of the factors to be considered when selecting a catering service as a business opportunity would be
- (1) competitors, demand for food and availability of land.
 - (2) source of capital funds, machinery needed and efficiency of public transport system.
 - (3) skilled and unskilled labour availability, market situation and abundance of funds.
 - (4) expected profit margin, political stability in the country and household income in the area.
 - (5) technology to be used, livelihoods and education level of the people in the area.

21. Proper management is necessary for a business to be successful. The first step of the business management process would be
- (1) choosing the type of business.
 - (2) identifying the available resources.
 - (3) ensuring the abundance of suitable human resources.
 - (4) setting objectives and goals of the business.
 - (5) planning of strategies.
22. Select the correct statement in relation to planning human resources for a business opportunity.
- (1) Current workforce and future needs should be assessed first.
 - (2) Positions and salaries should be decided at the beginning.
 - (3) Everyone working in the business should have leadership qualities.
 - (4) Only trained people should be assigned to all positions.
 - (5) A welfare programme for the families of the employees should be established.
23. The use of soft technology in food production is
- (1) an advanced scientific concept.
 - (2) an outdated concept.
 - (3) only important for large-scale applications.
 - (4) only important for small-scale applications.
 - (5) an integral part of modern society.
24. The correct order of waste management hierarchy is,
- (1) reduce, reuse, recycle, recovery and disposal.
 - (2) reduce, recycle, reuse, recovery and disposal.
 - (3) reuse, recycle, reduce, recovery and disposal.
 - (4) recovery, reduce, reuse, recycle and disposal.
 - (5) recovery, reduce, recycle, reuse and disposal.
25. The most commonly used method for composting is,
- (1) windrow method.
 - (2) anaerobic method.
 - (3) Chinese method.
 - (4) Indian Method.
 - (5) Sri Lankan method.
26. The method of preservation of meat in honey can be categorized as
- (1) osmotic dehydration.
 - (2) fermentation.
 - (3) sterilization.
 - (4) chemical preservation.
 - (5) a combination of osmotic dehydration and fermentation.
27. The primary function of carbohydrates in the human diet is to,
- (1) facilitate absorption of vitamins.
 - (2) regulate body temperature.
 - (3) provide energy.
 - (4) strengthen the immune system.
 - (5) support muscle development.

28. The primary chemical changes that occur in milk proteins during fermentation is,
- (1) denaturation and coagulation due to oxidation.
 - (2) oxidation and conversion into insoluble proteins at high pH.
 - (3) hydrolysis into complex proteins.
 - (4) oxidation and loss of nutritional properties.
 - (5) coagulation at low pH.
29. Consider the following statements regarding human food habits.
- A - Most street foods release nutrients slowly to the human body.
B - All convenient foods are produced through minimal processing.
C - Fast foods may create critical problems in human nutrition.
- Of the above the correct statement/s would be
- (1) A only.
 - (2) B only.
 - (3) C only.
 - (4) A and B only.
 - (5) B and C only.
30. The primary process responsible for the rising of bread dough is,
- (1) fermentation of gluten.
 - (2) oxidation of fat.
 - (3) fermentation of sugars.
 - (4) gelatinization of starch.
 - (5) denaturation of gluten.
31. The primary purpose of fat in the biscuit-making process is to,
- (1) contribute to the browning of biscuits during baking.
 - (2) facilitate development of gluten structure.
 - (3) increase the moisture content of the dough.
 - (4) enhance yeast fermentation and improve texture.
 - (5) inhibit gluten formation and develop texture.
32. The key nutritional difference between pulses and cereals is,
- (1) cereals are rich in minerals, while pulses are rich in vitamins.
 - (2) cereals are a better source of dietary fiber than pulses.
 - (3) pulses are rich in proteins, while cereals are rich in carbohydrates.
 - (4) cereals are rich in fat, while pulses are rich in carbohydrates.
 - (5) pulses are rich in carbohydrates and proteins than cereals.
33. The primary purpose of parboiling paddy is to
- (1) loosen the husk for easy de-husking.
 - (2) support the removal of the bran layer.
 - (3) retain nutrients and harden the grain.
 - (4) improve the cooked flavour of rice.
 - (5) enhance digestibility and absorption of starch.
34. The primary step involved in the production of soymilk from soybeans is,
- (1) soaking of soybeans to remove beany flavour.
 - (2) boiling of soybeans to extract fat.
 - (3) grinding of soaked soybeans to extract protein.
 - (4) fermenting of soybeans to extract milk.
 - (5) roasting of soybeans to enhance flavour.

35. The primary goal of minimal processing of fruits is to,
- (1) enhance the flavour and sweetness.
 - (2) maintain the freshness and extend shelf life.
 - (3) reduce water content and extend shelf life.
 - (4) add value to poor-quality fruits.
 - (5) increase the nutrient content and texture.
36. The most effective method of fruit drying for retaining the flavour, colour, and nutritional value of the fruit is,
- (1) freeze drying.
 - (2) air drying.
 - (3) sun drying.
 - (4) hot air drying.
 - (5) osmotic dehydration.
37. Potassium sorbate is used in producing tomato sauce to,
- (1) inhibit discoloration and development of off flavour.
 - (2) inhibit growth of spoilage microorganisms.
 - (3) control oxidation of colour compounds.
 - (4) control development of off flavours.
 - (5) improve flavour and sweetness.
38. Consider the following statements regarding microbial preservation of jam.
- A - Low pH of jam reduces microbial growth.
B - Pasteurization of jam kills pathogenic microorganisms.
C - High Brix value of jam hinders microbial growth.
D - Sterilization of jam kills all microorganisms.
- Of the above correct statements are,
- (1) A and B only.
 - (2) A and C only.
 - (3) A, B and C only.
 - (4) B, C and D only.
 - (5) All A, B, C and D.
39. Consider the following statements regarding the composition of milk.
- A - Composition of milk varies depending on the animal species but, not on the animal breed.
B - On an average, fresh whole cow milk available in the Sri Lankan market contains 3.4 – 4.0 % fat.
C - Cow milk is a good source of calcium.
- Of the above, the correct statement/s would be
- | | | |
|-------------------|-------------------|-------------|
| (1) A only. | (2) B only. | (3) C only. |
| (4) A and B only. | (5) B and C only. | |
40. Select the correct statement regarding meat and fish.
- (1) Fish is usually rich in omega-3 and omega-6 fatty acids.
 - (2) Fish and meat generally contain similar amounts of cholesterol.
 - (3) Meat contains lesser fat than fish.
 - (4) Fish is better than meat for iron-deficient people.
 - (5) Fish is rich in omega-3 fatty acids while meat is rich in omega-6 fatty acids.

41. Food products that are produced from minced meat
- (1) have a better nutritional value than meat.
 - (2) have a shorter shelf life than meat.
 - (3) contain various additives.
 - (4) are mainly sausages, meat balls, nuggets and fish fingers.
 - (5) have the same flavour as their natural meat flavour.
42. Desiccated coconut is,
- (1) widely used to produce bakery products.
 - (2) produced by smoking.
 - (3) widely used in the confectionery industry.
 - (4) produced by open-air sun drying.
 - (5) widely used to produce Refined, Bleached and Deodorized (RBD) coconut oil.
43. The essential oils
- (1) are widely used as a raw material in biscuit manufacturing.
 - (2) are produced by fermentation.
 - (3) are produced by solvent extraction.
 - (4) can contribute to improve texture of food.
 - (5) do not evaporate under room temperature.
44. Consider the following statements regarding a food label in Sri Lanka.
- A - There are no regulations regarding the use of pictures in a food label.
- B - Batch number is not essential under food labelling regulations.
- C - Standard format is established in the labelling regulations for the letter sizes of common name and brand name.
- Of the above the correct statement/s would be
- (1) A only.
 - (2) B only.
 - (3) C only.
 - (4) A and B only.
 - (5) B and C only.
45. A food in a tetra pack is an example for
- (1) shrink packaging.
 - (2) aseptic packaging.
 - (3) modified atmospheric packaging.
 - (4) vacuum packaging.
 - (5) a combination of shrink and vacuum packaging.
46. Sulphur dioxide and sulphites are used in making jam as
- (1) colouring agents.
 - (2) thickening agents.
 - (3) emulsifying agents.
 - (4) antimicrobial agents.
 - (5) sweetening agents.

47. Consider the following statements in relation to food additives.

A - Tartrazine (E 102) is a permitted colourant to enhance red colour.

B - Citric acid is an antioxidant.

C - Sodium nitrite is an antimicrobial and a colour preservative.

Of the above, the correct statement/s would be

- (1) A only.
- (2) A and B only.
- (3) A and C only.
- (4) B and C only.
- (5) All A, B and C.

48. Food poisoning from consumption of poorly-stored cereals could be due to

- (1) aflatoxin.
- (2) botulin.
- (3) hydrogen cyanide.
- (4) histamine.
- (5) formalin.

49. The primary purpose of complying processed foods with Sri Lanka Standards (SLS) is to,

- (1) ensure quality, safety, and labeling requirements according to the Food Act No 26 of 1980.
- (2) restrict the use of unpermitted ingredients in food manufacturing.
- (3) ensure a uniform price for all food products.
- (4) ensure the quality and safety requirements of foreign food markets.
- (5) develop a competitive trade advantage among similar food products.

50. The appropriate Equilibrium Relative Humidity (ERH) that should be maintained during storage of paddy is,

- (1) more than 95%.
- (2) between 85% to 95%.
- (3) between 75% to 85%.
- (4) between 65% to 75%.
- (5) less than 65%.

* * *