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අධ්‍යාපන පොදු සහතික පත්‍ර (ලැයිස් පෙල) විභාගය, 2017 අගෙන්සුව
කළම්පිරි පොතුන් තුරාතුරු පත්තිර (ඉ යට් තු)ප් පරි සා, 2017 ඉකළුන්
General Certificate of Education (Adv. Level) Examination, August 2017

ଆହାର କାନ୍ତିକାଳିକା
ଉନ୍ନତ ତୋଳିନୁଟପବିଯଳ
Food Technology

17 E I

பூரை தெட்கை
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. Evolution of soft technology from the ancient society to modern society was least influenced by
(1) income of population. (2) limitation of arable land.
(3) increasing demand for quality food. (4) global warming.
(5) depletion of water resource.

2. Following information could be obtained through internet.
A - Internet Service Providers
B - Present data on crops and animals
C - Various institutions and their services
D - Marketing facilities
Of the above, information needed to start a new agro-enterprise are
(1) A and B only. (2) B and C only.
(3) A, B and C only. (4) A, C and D only.
(5) B, C and D only.

3. The Body Mass Index (BMI) indicates the
(1) social status of a person. (2) economic status of a person.
(3) educational status of a person. (4) nutritional status of a person.
(5) life expectancy of a person.

4. High fibre content available in food may
(1) increase the absorption of iodine.
(2) decrease the absorption of sugar.
(3) increase the absorption of cholesterol.
(4) aggravate constipation problems.
(5) minimize micronutrient deficiencies.

5. Enzymatic browning can be considered as
(1) chemical spoilage. (2) physical spoilage.
(3) microbial-induced chemical spoilage. (4) enzyme-induced microbial spoilage.
(5) chemical-induced microbial spoilage.

6. Microbial contamination may reduce the
(1) off-colour of a food. (2) off-flavour of a food.
(3) nutrient content of a food. (4) spoilage of a food.
(5) chemical spoilage of a food.

7. Popularization of commonly available under-utilized food materials may help to improve the
(1) affordability of people. (2) food security of the country.
(3) economic status of the people. (4) educational status of the people.
(5) social status of the people.

8. The number of agro-ecological regions in the wet, intermediate and dry zones of Sri Lanka are
 (1) 3, 7 and 24, respectively. (2) 3, 7 and 46, respectively.
 (3) 11, 15 and 20, respectively. (4) 15, 20 and 11, respectively.
 (5) 20, 15 and 11, respectively.

9. The elevations that demarcate low, mid and up country regions of Sri Lanka are
 (1) less than 100m, between 100-300m and more than 300m above mean sea level, respectively.
 (2) less than 300m, between 300-900m and more than 900m above mean sea level, respectively.
 (3) less than 500m, between 500-1000m and more than 1000m above mean sea level, respectively.
 (4) less than 750m, between 750-1250m and more than 1250m above mean sea level, respectively.
 (5) less than 1750m, between 1750-2500m and more than 2500m above mean sea level, respectively.

10. Consider the following statements.
 A - Vegetative propagation produces genetically identical plants.
 B - Sexual reproduction contributes to increase biodiversity of an ecosystem.
 C - A large number of propagules are produced by vegetatively-propagating plants than sexually reproducing plants.
 Of the above, the correct statement/s is/are
 (1) A only. (2) B only. (3) C only. (4) A and B only. (5) B and C only.

11. Select the correct statement from the following.
 (1) Rhizome is a branched vegetative stem.
 (2) Bud is found in the top of a corm.
 (3) Stolon is an underground vegetative stem.
 (4) Bulb of a plant is not a food storage part.
 (5) Bulbils originate from the first node of a stem.

12. Cell division of a plant is promoted by
 (1) Jasmonic acid. (2) Abscisic acid. (3) Cytokinin.
 (4) Ribonucleic acid. (5) Ethylene.

13. Following are some parts of the katuwal batu (*Solanum virginianum*) plant.
 A - Leaves B - Roots
 C - Seeds D - Berries
 Of the above, the plant parts used for medicinal purposes are
 (1) A and B only. (2) A and C only.
 (3) A, B and D only. (4) A, C and D only.
 (5) B, C and D only.

14. Consider the following statements about Turmeric (*Curcuma longa*).
 A - It is used to treat insect bites.
 B - It is used to treat skin diseases.
 C - It is used to cure the lung diseases.
 D - It is used to treat diarrhea.
 Of the above, the correct statements are
 (1) A and B only. (2) A and C only.
 (3) A, B and C only. (4) A, B and D only.
 (5) B, C and D only.

15. The Pinus resin is used for the production of
 (1) sheet rubber. (2) tooth paste. (3) perfume.
 (4) paper. (5) medicinal drinks.

16. Consider the following statements with respect to a mangrove ecosystem.
 A - It acts as a buffer zone against sea erosion.
 B - It is used by most fish species as a breeding ground and as a suitable place for early larval growth.
 C - It provides economically-valuable materials for mankind.
 D - It exists only in countries in the temperate regions.
 Of the above, the correct statements are
 (1) A and B only. (2) A and C only.
 (3) A, B and C only. (4) A, B and D only.
 (5) B, C and D only.

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17. From the following, the least effective method in reducing post-harvest losses of perishable fruits is the

- use of paper wrapping to cover the fruits after harvest.
- use of plastic crates during transportation.
- application of pesticides to control fruit fly.
- use of cold storage facilities.
- harvesting before full ripening.

18. Postharvest losses of grain crops may be increased due to

- storage in poly-sack bags.
- day and night temperature difference.
- storage of several varieties in the same warehouse.
- high humidity in storage.
- high ventilation in storage.

19. An example for a modern biotechnological use is the

- production of genetically-modified tomato.
- propagation of valuable plants through tissue culture.
- production of a vaccine against influenza virus.
- production of drinking yoghurt.
- transplanting a kidney.

20. A good entrepreneur should

- be self-confident, independent and financially stable.
- be devoted to work, flexible and respects everybody's opinion.
- be devoted, flexible, but strong in decision making.
- have interest to achieve objectives, flexible and depend on others.
- respond to issues after discussing with employees.

21. Following are three statements regarding entrepreneurship.

A - Private extension service offered to paddy farmers is a food technological entrepreneurship.

B - Production and selling of hoppers can be considered as an application of soft technology in a business.

C - Market situation should be studied in selecting an entrepreneurship opportunity.

Of the above,

- A is correct but B and C are incorrect.
- B is correct but A and C are incorrect.
- C is correct but A and B are incorrect.
- A and B are correct but C is incorrect.
- B and C are correct but A is incorrect.

22. A good leadership is necessary for a successful management of an enterprise. A good leader

- is able to communicate with others effectively but do not listen to others.
- attempts to do things by himself and make his own decisions.
- delegates responsibilities to others and coordinates among them.
- works independently.
- is not a good decision maker but a good coordinator.

23. Consider the following statements.

A - Fixed assets is an item that should be included in a balance sheet of a business.

B - The net profit of a business is found in the cash flow statement.

C - Fixed assets always reflects the capital investment.

Of the above, the correct statement/s is/are

- A only.
- B only.
- C only.
- A and B only.
- B and C only.

24. Select the factor that contributes the least to prevent injuries from an agricultural tractor.

- Drive at very low speed
- Maintain appropriate tyre pressure
- Use only the standard accessories
- Used only by skilled operators
- Regular servicing

25. The major category of the municipal solid waste generated in Sri Lanka is
 (1) polythene and plastics. (2) paper.
 (3) plant and animal parts. (4) building materials.
 (5) food and kitchen waste.

26. Fermentation can be considered as a
 (1) modified food technology.
 (2) traditional food technology.
 (3) mixture of traditional and modified food technologies.
 (4) novel food technology.
 (5) chemical preservation technology.

27. Consider the following statements on food constituents.
 A - Amylose and amylopectin are branched and linear polymers of glucose, respectively.
 B - Coconut oil and soya oil are rich in saturated and polyunsaturated fatty acids, respectively.
 C - Vitamins, minerals and antioxidants are considered as micronutrients in human nutrition.
 D - Protein is the only molecule that contains nitrogen, among carbohydrates, proteins and lipids.
 Of the above, the correct statements are
 (1) A and B only. (2) A and C only. (3) A and D only.
 (4) B and D only. (5) C and D only.

28. From the followings, select the correct statement on textural development in a food during food processing.
 (1) Gluten and gelatinized starch trap carbon dioxide during bread dough fermentation.
 (2) Egg protein and gelatin trap carbon dioxide during making marshmallows.
 (3) Beating incorporates air to the milk mixture in making ice-cream.
 (4) Crystallization of lactose improves the mouth feel of ice-cream.
 (5) Lactic acid curdles milk proteins to develop the hard texture of cheese.

29. Street food always
 (1) improves the health condition of a person.
 (2) leads to non-communicable diseases.
 (3) fulfils the balanced diet requirement.
 (4) creates vitamin A deficient conditions.
 (5) creates certain nutrient imbalanced conditions.

30. From the followings, select the correct statement regarding different types of rice.
 (1) Samba rice is only processed by parboiling short-grain paddy.
 (2) Nadu rice is processed by parboiling short-and long-grain paddy.
 (3) White raw rice is processed by parboiling and de-husking of paddy.
 (4) Parboiled rice is processed by steaming, drying and de-husking of paddy.
 (5) Polished-raw rice retain more nutrients than parboiled polished rice.

31. The enzyme responsible for development of the unique beany flavor in soya-based foods is,
 (1) polygalacturonase. (2) pectinase. (3) pronase.
 (4) lipoxygenase. (5) catalase.

32. An advantage of consuming germinated legume seeds compared to non-germinated legume seeds is that,
 (1) it is easily digestible. (2) it reduces cholesterol level.
 (3) it contains less fibre. (4) it contains more protein.
 (5) it contains more energy.

33. Of the followings, select the correct statement on biscuit manufacturing.
 (1) Sodium bicarbonate is the only leavening agent used in this process.
 (2) The texture of soft and hard dough biscuits varies with the fat content.
 (3) Caramelization is the only reason for developing unique flavour and colour of the biscuits.
 (4) Sugar syrup is added to the dough before kneading the dough.
 (5) Hard dough biscuits can be made only using rice flour.

34. The most appropriate combination for a breakfast mixture of pulses and cereal powder is
 (1) red rice, corn, white rice and groundnut.
 (2) soya bean, green gram, cowpea and red rice.
 (3) rye, barley, red rice and wheat.
 (4) groundnut, soya bean, cowpea and green gram.
 (5) wheat, sesame, groundnut and soya bean.

35. Browning of cut surfaces of fresh fruits can be controlled by adding
 (1) baking soda or lemon juice.
 (2) citric acid or lemon juice.
 (3) baking soda and citric acid.
 (4) monosodium glutamate and vitamin C.
 (5) monosodium glutamate and lemon juice.

36. The physical parameters considered for evaluating sensory properties of foods are
 (1) taste, aroma, texture and density.
 (2) taste, aroma, texture and colour.
 (3) aroma, texture, flavour and volume.
 (4) aroma, texture, colour and density.
 (5) flavour, taste, colour and texture.

37. Consider the followings.
 A - Packaging in cans
 B - Adding permitted antioxidants
 C - Avoid exposing to light
 D - Storing at refrigerated conditions
 Of the above, the quality of minimally processed foods can be maintained by
 (1) A and B only. (2) A and C only. (3) A and D only.
 (4) B and D only. (5) C and D only.

38. Osmotically-dehydrated fruits get preserved due to
 (1) reduced water activity only.
 (2) high osmotic pressure only.
 (3) reduced water activity and high osmotic pressure.
 (4) high temperature and reduced water activity.
 (5) high temperature and high osmotic pressure.

39. The main purpose of adding gelatine to milk during yoghurt manufacture is to
 (1) improve the colour of yoghurt. (2) improve the consistency of yoghurt.
 (3) increase the shelf-life of yoghurt. (4) improve the taste of yoghurt.
 (5) reduce the cost of production.

40. Meat and fish can be preserved for a few days by refrigeration, because low temperatures
 (1) inhibit chemical reactions and growth of food spoilage microorganisms.
 (2) kill all food spoilage microorganisms and reduce water activity.
 (3) prevent oxidation reactions and inhibit chemical reactions.
 (4) reduce the rate of chemical reactions and limit the growth of food spoilage microorganisms.
 (5) avoid external contamination.

41. Of the followings, select the correct statement with respect to production of dryfish and maldivefish.
 (1) Same fish species are used to produce both dryfish and maldivefish.
 (2) Maldivefish is usually produced after smoking of boiled fish.
 (3) Dryfish is always produced by drying of fresh fish.
 (4) Dryfish is usually produced after smoking of salted fish.
 (5) Both maldivefish and dryfish are dehydrated by sun drying.

42. Naturally available vitamin-E content of raw coconut oil is
 (1) higher than RBD (refined, bleached, de-odorized) coconut oil.
 (2) lower than virgin coconut oil.
 (3) equals to RBD coconut oil.
 (4) higher than virgin coconut oil.
 (5) lower than virgin coconut oil but higher than RBD coconut oil.

43. Essential oils may add characteristic
 (1) taste to a food product.
 (2) flavour to a food product.
 (3) colour to a food product.
 (4) flavour and taste to a food product.
 (5) flavour, colour and taste to a food product.

44. The suitable packaging materials for natural fruit juice are
 (1) clear-glass bottles, base-resistant metal cans and translucent plastic packages.
 (2) amber-coloured glass bottles, base-resistant metal cans and clear plastic containers.
 (3) acid-resistant metal cans, clear plastic containers and amber-coloured glass bottles.
 (4) acid-resistant metal cans, amber-coloured glass bottles and translucent plastic packages.
 (5) translucent plastic packages, amber-coloured glass bottles and base-resistant metal cans.

45. According to the labelling regulations, the letter size of the common name of a food product should be
 (1) 1/3rd of the letter size of the brand name.
 (2) 1/4th of the letter size of the brand name.
 (3) 2/3rd of the letter size of the brand name.
 (4) 1/5th of the letter size of the brand name.
 (5) 3/4th of the letter size of the brand name.

46. Sensory evaluation may help to determine the
 (1) shelf-life of a food product. (2) price of a food product.
 (3) cost of a food product. (4) nutritive value of a food product.
 (5) market segment of a food product.

47. Ash content can be used to determine the
 (1) protein content of a food. (2) fat content of a food.
 (3) mineral content of a food. (4) fibre content of a food.
 (5) carbohydrate content of a food.

48. Food safety can be successfully assured by
 (1) regulations, awareness and punishments.
 (2) awareness, positive attitudes and regulations.
 (3) awareness, positive attitudes and punishments.
 (4) dedication, regulations and imposition of taxes.
 (5) positive attitudes, dedication and imposition of taxes.

49. Following statements are based on the iodine deficiency of a human body.
 A - Continuous consumption of cassava may lead to iodine deficiency.
 B - Certain nutrients available in okra may help in absorption of iodine to the body.
 C - Water containing low amount of fluoride may create iodine deficiency symptoms.
 Of the above, the correct statement/s is/are
 (1) A only. (2) B only. (3) C only.
 (4) A and B only. (5) B and C only.

50. A newly established company is planning to manufacture a canned fruit product for the export market. The possible organizations that they could obtain relevant technology and information are
 (1) Institute of Post Harvest Technology (IPHT) and Industrial Technology Institute (ITI).
 (2) National Engineering Research and Development (NERD) Centre and ITI.
 (3) ITI and Food Research Unit at Gannoruwa.
 (4) NERD Centre and IPHT.
 (5) IPHT and Sri Lanka Standard Institute (SLSI).

* * *

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கல்விப் பொதுந் தொகுப் பந்திர (உயர் தா)ப் பரிசை, 2017 ஒகஸ்ட்

General Certificate of Education (Adv. Level) Examination, August 2017

ଆହାର କାର୍ଯ୍ୟଙ୍କ ଲେଖଣ
ଉଣ୍ଡାବୁଦ୍ଧି ତୋଳିନୁଟ୍ଟିବିଯାଲ୍
Food Technology

17 E II

பூய துங்கி
மூன்று மணித்தியாலம்
Three hours

Index No. :

Instructions:

- * This question paper consists of 10 questions in 07 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 - 6 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. 7)

- * Select two questions from each of the Parts **B** and **C** and answer four questions only. Use the paper's 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 Examiners' Use only

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

Final Marks

In Numbers	
In Letters	

Code Numbers

Marking Examiner 1	
Marking Examiner 2	
Marks Checked by	
Supervised by	

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0900

Part A - Structured Essay

*Answer all questions on this paper itself.
(Each question carries 10 marks.)*

1. (A) State a direct and indirect benefit of using soft technology in food production.

(1) Direct benefit :

(2) Indirect benefit :

(B) State **four** disease conditions that may occur due to over-nutrition.

(1)

(2)

(3)

(4)

(C) Name **four** microbes, which may be responsible for food poisoning.

(1)

(2)

(3)

(4)

(D) State **two** factors that are responsible for food security at the domestic level.

(1)

(2)

(E) List **three** uses of the knowledge on agro-ecological regions in the development of agriculture in Sri Lanka.

(1)

(2)

(3)

(F) State **four** techniques used by farmers in Sri Lanka to adapt to climate changes in their farming operations.

(1)

(2)

(3)

(4)

(G) Budding and grafting techniques can be used successfully on a commercial basis for plant propagation. List **three** advantages and **three** disadvantages of budding and grafting of horticultural crops.

Advantages

(1)

(2)

(3)

Disadvantages

(1)

(2)

(3)

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2. (A) Name a crop each that the postharvest loss could mainly occur at the following stages.

- (1) harvesting :
- (2) packaging :
- (3) drying under direct sunlight :
- (4) long-term storage :

(B) Betel (*Piper betle*) is considered as one of the important medicinal plants in the rural areas of Sri Lanka. List **four** medicinal uses of betel plant.

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

(C) State **two** anthropogenic activities that lead to destruction of coral reefs.

- (1)
- (2)

(D) State **three** management practices adopted for sustainable management of aquatic environments.

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

(E) State **two** disadvantages of modern biotechnology.

- (1)
- (2)

(F) State **two** examples each for production and service enterprises.

(i) Production enterprises

- (1)
- (2)

(ii) Service enterprises

- (1)
- (2)

(G) Followings are some information on a smallscale agro-enterprise.

The value of the buildings	=	Rs. 5 000 000
The land value	=	Rs. 2 000 000
Value of the two vehicles	=	Rs. 8 000 000
Value of animals	=	Rs. 1 000 000
Value of machinery	=	Rs. 2 000 000
Salaries and wages	=	Rs. 200 000
Electricity and other inputs	=	Rs. 60 000

Use the above information to answer the following questions.

- (1) Value of all fixed assets Rs.....
- (2) Value of all movable assets Rs.....
- (3) Capital investment Rs.....
- (4) Recurrent expenditure Rs.....

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(H) List the **two** most widely used solid waste disposal methods in the world.

(1)

(2)

3. (A) Name **two** crops that can be used to produce sucrose.

(1)

(2)

(B) State the **two** macro structural molecules of starch.

(1)

(2)

(C) Lipids are a mixture of molecules. State the **two** major groups of molecules in lipids.

(1)

(2)

(D) State **two** cultural food habits.

(1)

(2)

(E) State **two** advantages of adding polished rice flour to an instant soup powder mix.

(1)

(2)

(F) Name **three** nutrients available in rice bran.

(1)

(2)

(3)

(G) State **two** reasons as to why steamed rice is nutritionally superior than raw rice.

(1)

(2)

(H) State **three** changes that take place in bread-dough during baking, in order to develop and preserve the porosity of bread.

(1)

(2)

(3)

(I) Name **three** microbial tests that are necessary to confirm the microbial quality of fruit juice.

(1)

(2)

(3)

<p>(J) State two vegetables that can be used as a base for processing flavoured jam.</p> <p>(1)</p> <p>(2)</p> <p>(K) State two differences of osmotically-dehydrated fruits compared to hot air-dried fruits.</p> <p>(1)</p> <p>(2)</p> <p>4. (A) State three health benefits of coconut oil with respect to its chemical composition.</p> <p>(1)</p> <p>(2)</p> <p>(3)</p> <p>(B) Name two important pre-preparation steps of spice processing, that may affect on the final quality of its end-product.</p> <p>(1)</p> <p>(2)</p> <p>(C) Giving one reason each, state the best packaging material for the following food items.</p> <table border="1" style="width: 100%; border-collapse: collapse; text-align: center;"> <thead> <tr> <th style="width: 30%;">Food item</th> <th style="width: 40%;">Best Packaging Material</th> <th style="width: 30%;">Reason</th> </tr> </thead> <tbody> <tr> <td>1. Butter</td> <td>.....</td> <td>.....</td> </tr> <tr> <td>2. Passion fruit juice</td> <td>.....</td> <td>.....</td> </tr> <tr> <td>3. Iodized salt</td> <td>.....</td> <td>.....</td> </tr> <tr> <td>4. Spray-dried milk powder</td> <td>.....</td> <td>.....</td> </tr> </tbody> </table> <p>(D) State the most suitable analytical technique that can be used to analyze the following components of a food material.</p> <table border="1" style="width: 100%; border-collapse: collapse; text-align: center;"> <thead> <tr> <th style="width: 30%;">Component</th> <th style="width: 70%;">Analytical technique</th> </tr> </thead> <tbody> <tr> <td>1. Carbohydrate</td> <td>.....</td> </tr> <tr> <td>2. Total fat</td> <td>.....</td> </tr> <tr> <td>3. Moisture</td> <td>.....</td> </tr> <tr> <td>4. Protein</td> <td>.....</td> </tr> </tbody> </table> <p>(E) State three steps that can be taken to assure food safety.</p> <p>(1)</p> <p>(2)</p> <p>(3)</p> <p>(F) State a possible disease condition that could be observed under each of the following micro-nutrient deficiencies.</p> <table border="1" style="width: 100%; border-collapse: collapse; text-align: center;"> <thead> <tr> <th style="width: 30%;">Micro-nutrient</th> <th style="width: 70%;">Possible disease condition</th> </tr> </thead> <tbody> <tr> <td>1. Iodine</td> <td>.....</td> </tr> <tr> <td>2. Iron</td> <td>.....</td> </tr> </tbody> </table>	Food item	Best Packaging Material	Reason	1. Butter	2. Passion fruit juice	3. Iodized salt	4. Spray-dried milk powder	Component	Analytical technique	1. Carbohydrate	2. Total fat	3. Moisture	4. Protein	Micro-nutrient	Possible disease condition	1. Iodine	2. Iron	<p>Do not write in this column</p> <div style="border: 1px solid black; width: 100%; height: 40px; margin-bottom: 5px;"></div>
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(G) Name **three** traditional food industries available in Sri Lanka.

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

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Department of Examinations, Sri Lanka

கல்வி பொதுக் குழுமப் பகுதி (உயர் குழு) பறிசை, 2017 குறைந்த
ஒன்று குறிப்பிடுகிறது.

General Certificate of Education (Adv. Level) Examination, August 2017

ଆହାର ତୀବ୍ରତିକାରୀ ପରିବର୍ତ୍ତନ

III

உணவுத் தொழினுட்பவியல் Food Technology

III

17

E

II

Essay

* Select two questions from each of the Parts B and C and answer four questions only.
(Each question carries 15 marks.)

Part B

5.
 - (i) Describe the factors that need to be considered in establishing a medicinal garden for commercial purpose.
 - (ii) Describe the use of food pyramid to maintain a healthy life of a person.
 - (iii) State the practices adopted in homegarden agriculture in Sri Lanka to minimize the impacts of climate changes.
6.
 - (i) Giving examples, describe the chemical spoilage of a food.
 - (ii) Explain the different anthropogenic activities that affect on the sustainable existence of brackish water aquatic resources.
 - (iii) Explain the importance of protecting genetic resources in Sri Lanka.
7.
 - (i) Describe the contribution of research institutes to assure the food security of a country.
 - (ii) Describe various factors that should be considered in evaluating the potential for a new enterprise.
 - (iii) Describe the possible ways to minimize the pollution created by the waste generated in the food industry.

Part C

8. (i) Describe the unit operations of processing of soya milk, highlighting their roles and the significance.
(ii) Explain the importance of applying pre-treatments and correct processing conditions to dehydrate fruits and vegetables.
(iii) State the chemical constituents in food and describe a nutritionally-balanced meal for a Sri Lankan lunch menu.
9. (i) Describe the basic steps of the manufacturing process of ginger oleoresin.
(ii) Explain the advantages and disadvantages of modern food technology.
(iii) Describe the objectives of assuring food quality.
10. (i) Describe the importance of Food and Drug Act No. 26 of 1980 with respect to food safety.
(ii) Giving examples, describe the importance of convenient foods.
(iii) Describe the major problems faced by the spice processing industry of Sri Lanka.
