## The Open University of Sri Lanka Faculty of Engineering Technology Department of Agricultural & Plantation Engineering



Study Programme

: Bachelor of Industrial Studies Honours in Agriculture

Name of the Examination

: Final Examination

Course Code and Title

: AGI5544 Postharvest Biology and Technology II

Academic Year

: 2020/2021

Date

: 23<sup>rd</sup> February 2022 : 9.30-12.30hrs

Time

. 9.30-12.30i

Duration

: 3 hours

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## General Instructions

- 1. Read all instructions carefully before answering the questions.
- 2. This question paper consists of two (2) SECTIONS.
- 3. SECTION I contains (15) questions and SECTION II contains (6) questions
- 4. Answer all questions in SECTION I and any four (4) questions from SECTION II
- 5. All questions carry equal marks.
- 6. Answer for each question should commence from a new page.
- 7. This is a Closed Book Test.
- 8. Answers should be written in clear handwriting.
- 9. Do not use red colour pen.

## SECTION 2: Answer any four (04) questions.

1. (a) Draw and label the typical drying curve. (10 marks)

(b) Explain the factors effect on drying of a fresh produce. (15 marks)

- 2. (a) Briefly explain the importance of having proper storage facility to store the harvested products. (10 marks)
  - (b) Discuss the the role of the manager attached to the perishable packaging house for smooth functioning. (15 Marks).
- 3. (a) Briefly discuss how Pre harvest practices effect on the quality of the fruit and vegetables as marketable product. (Marks 15)

(b) Field heat removal on fresh produce can enhance the quality of fresh produce. critically comment on the statement. (Marks 10)

4. Differentiate followings

- a) Air transportation (cargo) of fresh produce Vs sea transportation of fresh produce (12.5Marks)
- b) Food preservation using Sun drying Vs Oven drying (12.5 Marks)
- 5. Write short notes on any two (02) of the following topics. (Each question carries 12.5 marks)
  - a) Importance of having ISO certified products and processes.
  - b) Food product grading and sorting will effect on final quality of the product.
  - c) Post-harvest diseases on fresh produce.
  - d) Factors considered in Good Agricultural Practises (GAP).
- 6. "The development of infrastructure will improve the postharvest quality of the fresh produce at local and export market. Critically discuss the above statement. (25 marks)