



The Open University of Sri Lanka
Faculty of Engineering Technology
Technology (Engineering) Program

Final Examination- 2007

AEX3233 Postharvest Technology I



Date : 26-04-2008
Time : 0930-1230 hrs

SECTION 2: Answer any four (04) questions.

1. What is "parboiling"? State its advantages and disadvantages, and describe one modern rice parboiling method in detail.
2. Why is it necessary to store paddy? Describe the features of a paddy store in detail, and describe the measures you would take to minimise the different kinds of damage to grain during storage.
3. Describe in detail the various processes to which rice is subjected, from the point of harvest to the point of retail sale to consumers. Your description should include the types of machines used at each stage of processing.
4. Describe in detail, the different kinds of losses that occur in perishables such as fruits and vegetables, and how they may be minimised.
5. Why is packaging necessary for fruits and vegetables? Describe the different types of packaging materials and methods available and suggest suitable methods of packaging for (a) Green leafy vegetables (b) Gourds such as pumpkin and snake gourd (c) Tomatoes (d) Papaya (e) Avocado pear (f) Pineapple (g) Oranges
6. Why is the use of correct harvesting and field handling techniques important in the case of fruits and vegetables? Describe suitable harvesting techniques for different kinds of fruits and vegetables.