

සියලු ම හිමිකම් ඇවිරිණි / முழுப் பதிப்புரிமையுடையது / All Rights Reserved

නව/පැරණි නිර්දේශය – புதிய/பழைய பாடத்திட்டம் – New/Old Syllabus

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

NEW/OLD

අධ්‍යයන පොදු සහතික පත්‍ර (උසස් පෙළ) විභාගය, 2020
கல்விப் பொதுத் தராதரப் பத்திர (உயர் தர) பரீட்சை, 2020
General Certificate of Education (Adv. Level) Examination, 2020

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

- (i) Explain the following statement, with examples.
“Soft technology is always simple and cost-effective.”
(ii) Describe the impact of wind and humidity on the agricultural production in Sri Lanka.
(iii) Describe how different plant parts are processed to make medicinal products giving appropriate examples.
- (i) Explain the important activities in relation to proper management of a business.
(ii) Describe the risk of using chemical disinfectants at home to sanitize fresh fruits and vegetables giving appropriate examples.
(iii) Explain the importance of propagation by seeds in food crop production.
- (i) Describe the importance of food processing in achieving national level food security.
(ii) Explain how the fishery industry contributes to the pollution of aquatic ecosystems.
(iii) Explain the following statement.
“Use of some of the modern biotechnological techniques increases the need for preservation of genetic resources.”

Part C

- (i) Briefly explain the basic steps that should be followed to obtain the Sri Lanka Standards (SLS) for a food product.
(ii) Briefly explain the impact of different cultural food habits on nutrition profile of a person.
(iii) Describe the unit operations of bread making, highlighting the specific roles of its ingredients and additives.
- (i) Describe the factors to be considered in minimal processing of fruits and vegetables as a business.
(ii) Explain the unit operations involved in making frozen fish products.
(iii) Briefly explain the benefits of consuming virgin coconut oil over raw coconut oil.
- (i) Describe the information that can be obtained from a label of a food product.
(ii) Briefly explain the use of sensory evaluation in a new food formulation process.
(iii) Describe the physico-chemical changes that take place in major constituents of food processing providing examples.

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