

2ND SEM. 2010/2011



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UNIVERSITY OF SWAZILAND

FINAL EXAMINATION PAPER

**PROGRAMME : BACHELOR OF SCIENCE IN FOOD
SCIENCE, NUTRITION AND
TECHNOLOGY YEAR III**

COURSE CODE : FSNT 306

TITLE OF PAPER : FOOD PROCESSING

TIME ALLOWED : TWO (2) HOURS

**INSTRUCTIONS : ANSWER QUESTION ONE (1)
AND ANY OTHER (2) QUESTIONS**

**DO NOT OPEN THIS PAPER UNTIL PERMISSION HAS BEEN
GRANTED BY THE CHIEF INVIGILATOR**

QUESTION 1 [COMPULSORY]

- a) Discuss three types of inspections that may be performed on meat before and after slaughter. Use illustrations of certificates or stamps where applicable.

[24 Marks]

- b) Name the two pigments responsible for meat colour and discuss their functions.

[8 Marks]

- c) Differentiate between hard and soft wheat. Give products that can be made from the two types of wheat.

[8 Marks]

[Total = 40 marks]

QUESTION 2

- a) Explain the two major sources of milk contamination.

[14 marks]

- b) Discuss the following fluid milk processing steps

i. Pasteurization [4 Marks]

ii. Ultra High Temperature (UHT) treatment [4 Marks]

iii. Homogenization [2 Marks]

iv. Clarification [2 Marks]

- c) Discuss two factors that may lead to milk variation.

[4 Marks]

[Total = 30 marks]

QUESTION 3

- a) Describe the following processing methods of grains
i. Wheat milling
ii. Wet milling (maize)
[20 marks]
- b) Discuss blanching and its role in food processing. [4 Marks]
- c) Explain **three** quality defects that might take place in butter making. [6 Marks]

[Total = 30 marks]

QUESTION 4

- a) Discuss the **four** main ingredients that are used in bread making. [12 Marks]
- b) Discuss **four** ingredients used in sausage making. [8 Marks]
- d) Give the general nutritional composition cereals
[5 Marks]
- e) Define fruits and vegetables according to a Food Scientist and a Botanist.
[5 marks]

[Total = 30 marks]