

2ND SEM. 2011/2012

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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

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QUESTION 1 [COMPULSORY]

a) Explain how food processing ensures that food is preserved in good quality.

[10 Marks]

- b) Describe the following methods of testing for milk quality:
 - i. 10 minute ressazurin test.
 - ii. Sediment test.

[6 Marks]

- c) Differentiate between unsweetened and sweetened condensed milk. [4 Marks]
- d) Give the composition of butter.

[4 Marks]

- e) Explain the importance of blanching in fruit and vegetable processing. [6 Marks]
- f) Explain how the following colour takes place in meat:
 - i. Myoglobin.
 - ii. Hemoglobin.
 - iii. Nitric oxide myoglobin.
 - iv. Metmyoglobin.
 - v. Netrosohemochrome.

[10 Marks]

[Total marks = 40]

QUESTION 2

- a) Explain the following milk processing steps:
 - i. Clarification.
 - ii. Standardisation.
 - iii. Homogenization.

[12 Marks]

- b) Explain the following major sources of milk contamination:
 - i. Milk handlers.
 - ii. Milk handling containers.

[10 Marks]

Discuss four factors that may lead to milk variation.

[8 Marks]

[Total marks = 30]

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QUESTION 3

- a) Explain the following milling processes:
 - i. Wheat milling.
 - ii. Wet milling.

[20 Marks]

b) Discuss two main ingredients used in bread and bakery products.

[5 Marks]

c) Explain the nutritional composition of fruits and vegetables.

[5 Marks]

[Total marks = 30]

QUESTION 4

a) Discuss Pasteurization and Ultra High Temperature (UHT) treatment.

[10 Marks]

b) Explain three types of meat inspection and certification.

[12 Marks]

c) Discuss four quality defects in yoghurt processing.

[8 Marks]

[Total marks = 30]