

2<sup>ND</sup> SEMESTER 2011/2012

# UNIVERSITY OF SWAZILAND FINAL EXAMINATION PAPER

PROGRAM

BACHELOR OF SCIENCE IN FOOD SCIENCE,

NUTRITION AND TECHNOLOGY YEAR IV

COURSE CODE

**FSNT 411** 

TITLE OF PAPER

**FUNCTIONAL FOODS AND DIETARY** 

**SUPPLEMENTS** 

TIME ALLOWED

TWO HOURS

INSTRUCTIONS

ANSWER QUESTION ONE (1) AND ANY OTHER

TWO (2) QUESTIONS. ILLUSTRATE YOUR

ANSWERS WITH DIAGRAMS WHERE NEEDED

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

#### **QUESTION 1 [COMPULSORY]**

a. Discuss the technological challenges associated with functional food development.

(10 Marks)

b. Discuss the different types of fatty acids (fats) from health benefit point of view.

(10 Marks)

c. Define dietary fiber and describe the health benefits as an ingredient in functional foods.

(10 Marks)

d. Discuss the importance of antioxidants in foods.

(10 Marks)

[TOTAL MARKS = 40]

### **QUESTION 2**

a. Discuss the health benefit of prebiotics in functional foods and give two examples of prebiotics. (8 Marks)

b. Describe the components of soy used in functional food development and their health benefit.
 outline (8 Marks)

c. Define a functional confectionery and outline the steps in formulating such a product.

(8 Marks)

d. Explain the role of Micro-encapsulation in functional food production. (6 Marks)

[TOTAL MARKS = 30]

### **QUESTION 3**

- Discuss the health benefit of probiotics in functional foods and give two examples of probiotics.
   (8 Marks)
- b. Describe the health benefits of plant sterols.

(6 Marks)

- c. Define a functional spread and outline the steps in formulating such a product. (8Marks)
- d. Describe the aims of a delivery system for an emulsion in functional foods. (8 Marks)

[TOTAL MARKS = 30]

## **QUESTION 4**

Describe the health aspects of functional colonic foods.	(8 Marks)
Describe dairy ingredients in functional food development.	(7 Marks)
Explain a symbiotic functional product and outline the steps in for	rmulating such a
product.	(7 Marks)
Give a brief explanation on the natural products for weight management	t. (8 Marks)
	Describe dairy ingredients in functional food development. Explain a symbiotic functional product and outline the steps in fo product.

[TOTAL MARKS = 30]