



**2<sup>ND</sup> SEM. 2015/16**

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**UNIVERSITY OF SWAZILAND**

**FINAL EXAMINATION PAPER**

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

**COURSE CODE : FSNT 408**

**TITLE OF PAPER : FOOD PACKAGING &  
TRANSPORTATION**

**TIME ALLOWED : TWO (2) HOURS**

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

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

**QUESTION 1 (COMPULSORY)**

- (a) Differentiate between shipping containers and retail containers. (4 Marks)
- (b) Explain **five (5)** functions of food packaging. (10 Marks)
- (c) Discuss **four (4)** climatic factors that can cause food deterioration during storage or transportation and how food packaging can slow down or prevent each cause. (10 Marks)
- (d) Discuss the composition of glass. (8 Marks)
- (e) Explain the following terms:-
  - i. Modified atmosphere packaging (2 Marks)
  - ii. Controlled atmosphere packaging (2 Marks)
  - iii. Active packaging (4 Marks)

**[TOTAL MARKS = 40]****QUESTION 2**

- (a) What are the **two (2)** requirements for packages to qualify for the e-mark? (2 Marks)
- (b) Explain the process for manufacturing narrow neck and wide neck glass packaging. (10 Marks)
- (c) Give **One (1)** advantage and **two (2)** disadvantages of the following single films?
  - i. Low density polyethylene (LDPE) (3 Marks)
  - ii. Polyimide (nylon) (3 Marks)
  - iii. Ethylene vinyl alcohol (EVOH) (3 Marks)
- (d) Explain how the following films are made:-
  - i. Aluminium coated film (3 Marks)
  - ii. Laminated film (3 Marks)
  - iii. Coextrude film (3 Marks)

**[TOTAL MARKS = 30]**

**QUESTION 3**

- (a) Explain the following manufacturing processes for rigid and semi-rigid plastic containers:-
- i. Extrusion blow moulding (3 Marks)
  - ii. Injection moulding (3 Marks)
  - iii. Stretch blow moulding (4 Marks)
- (b) Describe the following types of shipping containers:-
- i. Dry container (3 Marks)
  - ii. Insulated container (3 Marks)
  - iii. Reefer container (3 Marks)
- (f) Explain **four (4)** functions of an in-transit refrigeration unit. (8 Marks)
- (g) Explain the function of additives, pigments and resin in paper manufacturing. (3 Marks)
- [TOTAL MARKS = 30]**



**QUESTION 4**

- (a) Explain the following processes for manufacturing 2 piece cans:-  
 i. Draw-and-redraw (DRD) (5 Marks)  
 ii. Draw-and-wall iron (DWI) (5 Marks)
- (b) A manufacturer has produced 4800 units of 450 g canned peach slices in syrup.-  
 According to the sampling plan 6 units (n=6) must be sampled and the acceptance number is 1. The net weight results were as follows: 450, 440, 418, 460, 470, and 465 grams.

| Nominal quantity in grams and millilitres | Tolerable negative error      |         |
|---|-------------------------------|---------|
|   | As a %age of nominal quantity | g or ml |
| 5 to 50                                   | 9                             | -       |
| from 50 to 100                            | -                             | 4.5     |
| from 100 to 200                           | 4.5                           | -       |
| from 200 to 300                           | -                             | 9       |
| from 300 to 500                           | 3                             | -       |
| from 500 to 1,000                         | -                             | 15      |
| from 1,000 to 10,000                      | 1.5                           | -       |
| from 10,000 to 15,000                     | -                             | 150     |
| above 15,000                              | 1                             | -       |

State each of the **three (3) packer's rules** and using the table above and by calculation demonstrate if each of the rules is satisfied or not.

(15 Marks)

- (c) List **five (5) mandatory information** that should appear on the label of pre-packed foods. (5 Marks)

[TOTAL MARKS = 30]