

1ST SEM. 2015/16

PAGE 1 OF 3

UNIVERSITY OF SWAZILAND

FINAL EXAMINATION PAPER

PROGRAMME

BACHELOR OF SCIENCE IN FOOD

SCIENCE, NUTRITION AND TECHNOLOGY YEAR IV

COURSE CODE

FSNT 409

:

:

TITLE OF PAPER

FOOD PROCESSING II

TIME ALLOWED

TWO (2) HOURS

INSTRUCTIONS

ANSWER QUESTION ONE (1)

AND ANY OTHER TWO (2)

QUESTIONS

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PAGE 2 OF 3 FSNT 409 (M)

QUESTION 1 (COMPULSORY)

(a)	Discu i. ii. iii. iv.	sss the following oil processing steps and their purpose: Seed Cleaning Dehulling Size reduction Cooking	(6 Marks) (5 Marks) (3 Marks) (5 Marks)
(b)	Discu i. ii.	ss the following process steps in beer manufacturing:- Malting Mashing	(6 Marks) (6 Marks)
(c)	Discu i. ii. iii.	ss the following process steps in fruit juice manufacturing:- Juice clarification Deaeration Pasteurization	(4 Marks) (2 Marks) (3 Marks) MARKS = 40)

QUESTION 2

(a)	Explain the following processes for extracting fats an i. Pressure expulsion ii. Solvent extraction	d oils from plant tissue:- (6 Marks) (5 Marks)
(b)	Describe the following steps in wine making:- i. Crushing and SO ₂ addition ii. Maceration and partial fermentation iii. Aging	(4 Marks) (4 Marks) (5 Marks)
(c)	Explain how beer is filled into bottles and cans.	(6 Marks)
		(TOTAL MARKS = 30)

QUESTION 3

(a)	Explain how you would produce mayonnaise using sunflower oil.	(10 Marks)
		(IU Mains)

- (b) Explain steps in a water treatment plant with the aid of a drawing. (14 Marks)
- (c) Briefly discuss the function of the following ingredient used in the soft drink industry:-

i.	Acid	
ii.	Sweeteners	(2 Marks)
	Carbon dioxide	(2 Marks)
none.	Carbon dioxide	(2 Marks)

[TOTAL MARKS = 30]

QUESTION 4

(a)	Describe the process steps for black tea production.	(15 Marks)
(b)	Explain the following sugar manufacturing process steps:- i. Clarification ii. Crystallization	(10 Marks)
(c)	Explain the refining process to produce white refined sugar.	(5 Marks)

(TOTAL MARKS = 30)