

UNIVERSITY OF SWAZILAND
FINAL EXAMINATION PAPER 2004
DIPLOMA IN HOME ECONOMICS YEAR II
DIPLOMA IN HOME ECONOMICS EDUCATION YEAR II

COURSE CODE : FN 201

TITLE OF PAPER : INTRODUCTION TO FOOD SCIENCE

TIME ALLOWED : TWO (2) HOURS

INSTRUCTION : ANSWER QUESTION 1 AND ANY
OTHER (3) THREE QUESTIONS.

THIS PAPER IS NOT TO BE OPENED UNTIL THE CHIEF
INVIGILATOR HAS GRANTED PERMISSION.

QUESTION 1 (COMPULSORY)

Explain the following terms and their applications in food processing:

- (i) Denaturation
 - (ii) Gelatinization
 - (iii) Enzymatic browning
 - (iv) Caramelization reaction. 10 marks each
- (40 marks)

QUESTION 2

List the ingredients required for bread and describe the biochemical reactions that take place during the processing of bread.

(20 marks)

QUESTION 3

Discuss the physiological changes that take place in green banana and are responsible for its appeal and edibility.

(20 marks)

QUESTION 4

Describe the fry-life of lipids and the importance of smoking point in food frying.

(20 marks)

QUESTION 5

Discuss the functional roles of eggs in food processing.

(20 marks)