

1st SEM. 2005



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UNIVERSITY OF SWAZILAND
SUPPLEMENTARY EXAMINATION PAPER

PROGRAMME: **DIPLOMA IN HOME ECONOMICS**
EDUCATION & HOME ECONOMICS
YEAR II

COURSE CODE : FN 201

TITLE OF PAPER : INTRODUCTION TO FOOD SCIENCE

TIME ALLOWED : TWO (2) HOURS

INSTRUCTIONS : ANSWER ANY (4) FOUR QUESTIONS

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

QUESTION 1

- a) Discuss how a microwave oven cooks food. (15 marks)
- b) What are the advantages of microwave cooking over conventional cooking. (10 marks)

QUESTION 2

- a) Describe the biochemical reactions that take place during the processing of cake batter to edible cake. (15 marks)
- b) Briefly discuss quality factors in food. (10 marks)

QUESTION 3

- a) Concisely describe the reactions involved in the processing of meringue. (15 marks)
- b) Using examples what are food emulsions? (10 marks)

QUESTION 4

- a) Discuss the process that takes place during sour porridge processing. (15 marks)
- b) What are the differences between cake and bread flours? (10 marks)

QUESTION 5

- a) Discuss the process of fruit ripening. 15 marks)
- b) Describe the chemistry of caramel production. 15 marks)