



2ND SEM. 2004/2005

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UNIVERSITY OF SWAZILAND

FINAL EXAMINATION PAPER

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

COURSE CODE : FN 302

TITLE OF PAPER : FOOD PRESERVATION

TIME ALLOWED : TWO (2) HOURS

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

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

Question 1

- a) How does high temperature preserve food [10]
- b) What do you understand by the term "HACCP" in food safety [15]
- c) Discuss the quality of thermal preserved food versus low temperature preserved food products. [10]
- d) What type of food requires the blanching process and why is that so? [5]

[Total Marks 40]**Question 2**

- a) Why is it important to preserve food? [10]
- b) Discuss at least three (3) causes of food spoilage [15]
- c) Compare the quality of pasteurized foods and that of "UHT" foods [5]

[Total Marks 30]**Question 3**

- a) Discuss the importance of fermentation in food preservation [10]
- b) Explain the process of food preservation by low temperature [10]
- c) How does food packaging retain the quality of food? [5]
- d) What is "HTST" pasteurization and how does it preserve food? [5]

[Total Marks 30]**Question 4**

- a) How does fermentation preserve food? [10]
- b) Using three (3) examples, explain chemical food preservation. [15]
- c) In the wood smoking process, what effects are lethal to microorganisms [5]

[Total Marks 30]