



2ND SEM. 2004/2005

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UNIVERSITY OF SWAZILAND

SUPPLEMENTARY 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) Explain wood smoking as a food preservative. [10]
- b) In the canning process which 3 steps are most important and why? [10]
- c) Discuss pickling as a preservative method and its importance in household food security. [10]
- d) Briefly explain the problems associated with dehydrated foods. [6]
- e) "UHT" milk or juice can be stored outside the refrigerator for long periods without spoilage, why is that so? [4]

[Total Marks 40]**Question 2**

- a) Describe chemical food preservation with reference to the two types of curing salts. [8]
- b) How does low temperature affects microorganisms? [4]
- c) Explain the benefits of low temperature preservation over those of thermal preservation food preservation. [8]
- d) Explain the types of problems common encountered in improperly canned products. [10]

[Total Marks 30]**Question 3**

- a) Explain food preservation by use of sugar with reference to home made marmalade jam. [15]
- b) How does food packaging influence food quality. [5]
- c) Why are antioxidants added in food and give at least two examples of antioxidants. [5]
- d) Explain the benefits of fermented milk products over pasteurized milk. [5]

[Total Marks 30]**Question 4**

- a) Discuss food dehydration or drying with reference to food preservation. [15]
- b) How does food irradiation preserve food? [10]
- c) What problems are associated with irradiated foods? [5]

[Total Marks 30]