



2ND SEM. 2004/2005

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UNIVERSITY OF SWAZILAND

FINAL EXAMINATION PAPER

**PROGRAMME : BACHELOR OF SCIENCE IN HOME
ECONOMICS EDUCATION & HOME
ECONOMICS YEAR IV**

COURSE CODE : FN 403

TITLE OF PAPER : EXPERIMENTAL STUDY OF FOODS

TIME ALLOWED : TWO (2) HOURS

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

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GRANTED BY THE CHIEF INVIGILATOR**

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QUESTION 1 (COMPULSORY)

- a) Describe the two major types of data evaluation in Food. Explain the advantages of each. (20 marks)
- b) How and when can each evaluation method be used; give examples. (20 marks)
- (Total=40 marks)**

QUESTION 2

- a) Describe how you would prepare food samples for sensory evaluation. (5 marks)
- b) Discuss the factors that must be controlled when preparing food samples for sensory evaluation and why? (15 marks)
- (Total=20 marks)**

QUESTION 3

- a) Discuss the characteristics of a good research. (10 marks)
- b) Describe the steps in practical research. (5 marks)
- c) Discuss the causes of error in experimentation. (5 marks)
- (Total=20 marks)**

QUESTION 4

- a) Describe the importance of product development (5 marks)
- b) You have been employed as a Product Development Officer and you have been tasked with developing a new product. Describe each step you will undertake (15 marks)
- (Total=20 marks)**

QUESTION 5

- a) What is the importance of literature review (5 marks)
- b) Discuss the major components of an experimental report. (15 marks)
- (Total 20=marks)**