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UNIVERSITY OF SWAZILAND

FINAL EXAMINATION PAPER 2004

BACHELOR OF SCIENCE IN HOME ECONOMICS YEAR 5

BACHELOR OF SCIENCE IN HOME ECONOMICS EDUCATION
YEAR 5

COURSE CODE : FN 502

TITLE OF PAPER : FOOD NUTRIENT ANALYSIS

TIME ALLOWED : TWO (2) HOURS

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

THIS PAPER IS NOT TO BE OPENED UNTIL PERMISSION HAS
BEEN GIVEN BY THE CHIEF INVIGILATOR

QUESTION 1 (COMPULSORY)

With your knowledge in food nutrients, how would you advise consumers on choices of food towards a healthy life style. (40 marks)

QUESTION 2

Discuss the importance of protein and its principles of determination in any food of your choice. (20 marks)

QUESTION 3

What is dietary food fiber? Give examples and discuss the principles involved in its determination in food products. (20 marks)

QUESTION 4

Explain "Trans fat". Discuss the steps and principles involved in quantitative evaluation of fat in a food product of your choice. (20marks)

QUESTION 5

Discuss the use of Dean and Stark method in moisture analysis.

5g of Rice flour was analyzed for moisture using the oven drying method. Calculate the mean percentage moisture from the data presented below.

	Replicates
Weight of empty dish 1	43.10g
Weight of empty dish 2	44.25g
Weight of dish 1 after drying (final wt)	47.82g
Weight of dish 2 after drying (final wt)	48.99g