



1ST SEM. 2006/2007

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UNIVERSITY OF SWAZILAND

FINAL EXAMINATION PAPER

**PROGRAMME : BACHELOR OF SCIENCE IN HOME
ECONOMICS EDUCATION AND
ECONOMICS YEAR V**

COURSE CODE : FN 502

TITLE OF PAPER : FOOD NUTRIENT ANALYSIS

TIME ALLOWED : TWO (2) HOURS

INSTRUCTIONS : ANSWER ANY FOUR (4) QUESTIONS

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GRANTED BY THE CHIEF INVIGILATOR**

QUESTION 1

Discuss five methods of analysis used to determine food constituents. (25 Marks)

QUESTION 2

- a). What is Ascorbic Acid? (5 Marks)
- b). Describe a method of determining Ascorbic Acid from oranges (20 Marks)

QUESTION 3

Discuss a colorimetric method that you can use to determine fructose in oranges (25 Marks)

QUESTION 4

You were determining acidity in 10 ml fresh milk by titration and you got the following Readings: 7 ml of 0.1N NaOH.

- a) Calculate the titratable acidity of the milk (15 Marks)
- b) What do you deduce about the quality of the milk and why (10 Marks)

QUESTION 5

- a) Define Qualitative methods for food analysis (5 Marks)
- b) Discuss an example of qualitative protein testing and an example qualitative carbohydrate testing. (20 Marks)