



2ND SEM. 2006/2007

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UNIVERSITY OF SWAZILAND

SUPPLEMENTARY 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

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

QUESTION 1

Explain reducing sugars and discuss two methods of analysis that you can use to detect presence of reducing sugars in foods.

(25 Marks)

QUESTION 2

a) Explain the differences between adsorbed water and absorbed water in foods

(5 Marks)

b) Discuss two different methods of analysis that can be used to determine water in food

(20 Marks)

QUESTION 3

Discuss the determinations of crude fibre from *Inkakha*

(25 Marks)

QUESTION 4

a). In lipid analysis, why is the organic solvent used to extract oil or fat

(5 Marks)

b). Explain melting point and fire points of fats and oils

(8 Marks)

c). Outline the procedure for determining water soluble ash from fish meal

(12 Marks)

QUESTION 5

Discuss the importance of sampling in food nutrient analysis

(25 Marks)