



2ND SEM. 2006/2007

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UNIVERSITY OF SWAZILAND

FINAL EXAMINATION PAPER

**PROGRAMME : BACHELOR OF SCIENCE IN HOME
ECONOMICS [FOOD SCIENCE AND
TECHNOLOGY OPTION] YEAR III**

COURSE CODE : FSNT 306

TITLE OF PAPER : FOOD PROCESSING

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 [COMPULSORY]

- a. List four reasons why food is processed and give an appropriate example for each
[6 marks]
 - b. Discuss the differences and similarities between blanching and pasteurization
[6 marks]
 - c. What is lactose intolerance and which process might reduce or eliminate it
[8 marks]
 - d. Maize flour gives poorer texture bread than wheat flour. Briefly discuss the statement.
[5 marks]
 - e. What is the function of sodium nitrite in cured meats such as ham? [5 marks]
 - f. Discuss the importance of acidity/pH in the thermo processing of food products citing examples.
[10 marks]
- [Total Marks = 40]**

QUESTION 2

The rate of freezing can affect the quality of frozen food products. Briefly discuss the validity of this statement in at least two food products. [30 marks]

QUESTION 3

Wheat can be ground to give whole wheat flour or white wheat flour. Which type of flour is more appropriate for a diabetic patient? Discuss your choice. [30 marks]

QUESTION 4

Discuss the limitations of bovine milk as sole food for an infant. **[30 marks]**

QUESTION 5

Some root tubers such as cassava have cyanogenic glycosides that can cause cyanide poisoning while some beans have trypsin inhibitors. Show how processing can eliminate such and other potentially dangerous substances in foods. **[30 marks]**