



**1<sup>ST</sup> 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 V**

**COURSE CODE : FST 507**

**TITLE OF PAPER : FOOD PROCESSING I**

**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**

- a). Mr Simelane used 20L of ice cream mix, but was surprised that he got 33L of Ice cream. Explain to him the reasons for this and also calculate the overrun. (10 Marks)
- b) Given double strength cream with 40% fat and Jersey milk with 5% fat, how much raw milk and cream would you mix to get 30L of standardized cheese milk of 15% fat. Show your working. (15 Marks)

**Question 2**

Discuss syneresis in

- a) Cheese making. (13 Marks)
- b) Yoghurt making (12 Marks)

**Question 3**

Outline how you would prepare beef sausages. (25 Marks)

**Question 4**

Discuss some of the problems associated with 'canning' of fruits. (25 Marks)

**Question 5**

Discuss the process of using cabbage to make 'sauerkraut'. (25 Marks)