UNIVERSITY OF SWAZILAND

FINAL EXAMINATION PAPER

PROGRAMME	:	**BACHELOR OF SCIENCE IN FOOD SCIENCE, NUTRITION & TECHNOLOGY 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**

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QUESTION 1 [COMPULSORY]

(i)   What is the role of rennet in cheese making and what is the effect on the quality of cheese?   **[10 marks]**

(ii)   Discuss the role of gluten in bakery products.   **[8marks]**

(iii)   What is the difference between climacteric and non-climacteric fruits?   **[8 marks]**

(iv)   High acid foods normally require less heat treatment than low acid foods. Discuss this statement giving appropriate examples   **[12 marks]**

[Total Marks = 40]

QUESTION 2

Discuss the various reactions that determine the colour of meat during refrigerated storage.

[Total Marks = 30]

QUESTION 3

a) Draw a flow diagram of bread making and explain the processing principles of the major steps   **[20 marks]**

b) What is the difference between hard and soft wheat flour and what is each normally used for?   **[10 Marks]**

[TOTAL MARKS = 30]

QUESTION 4

a) As the quality assurance manager, give practical ways you would take to minimize contamination during milk handling and processing   **[18 Marks]**

b) Discuss the working principles of a milk separator   **[12 Marks]**

[TOTAL MARKS = 30]