



2ND SEM. 2007/2008

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UNIVERSITY OF SWAZILAND

FINAL EXAMINATION PAPER

**PROGRAMME : BACHELOR OF SCIENCE IN
FOOD SCIENCE, NUTRITION AND
TECHNOLOGY YEAR IV**

COURSE CODE : FSNT 409

TITLE OF PAPER : ADVANCED 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) Discuss the factors that affect the melting point of fats?
[6 Marks]
- b) What is bagacillo and what is its use in cane sugar manufacturing?
[6 Marks]
- c) What is the difference between sweet and dry wine?
[10 Marks]
- d) Define the following terms: pure juice, fruit puree, nectar, fruit punch, natural flavoured and juice cocktail.
[18 Marks]
- [Total Marks = 40]**

QUESTION 2

- a) Discuss the major processing steps in black tea manufacture and show how it differs from green tea manufacture
[20 Marks]
- b) Give the difference between cherries, parchment and beans as they refer to coffee manufacture
[10 Marks]
- [Total marks = 30]**

QUESTION 3

Sugar is a major export earner for the Kingdom of Swaziland. As a processor, what steps would you take to maximize sugar yield from cane?

[Total marks = 30]

QUESTION 4

- a) Discuss the principles of shortening manufacture.
[20 Marks]
- b) Discuss the reasons why food is normally processed
[10 Marks]
- [Total marks = 30]**