

2ND SEM. 2008/2009



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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 TWO (2) QUESTIONS**

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

QUESTION 1 [COMPULSORY]

- a) Describe a procedure to instantize whole milk powder (10 Marks)
- b) Give a flow diagram including critical parameters for the manufacture of bread (12 Marks)
- c) Discuss colour development in meat cuts (18 Marks)

[Total Marks = 40]

QUESTION 2

- a) Discuss the importance of gluten content in wheat flour (18 Marks)
- b) Discuss the difference between maize milling using a hammer mill and reduction rollers. (12 Marks)

[TOTAL MARKS = 30]

QUESTION 3

- a) Give the major steps of cheese manufacture and explain the principles of each step. (20 Marks)
- b) What is lactose intolerance? (10 Marks)

[TOTAL MARKS = 30]

QUESTION 4

- a) Discuss the importance of degree of ripeness, sugar and acidity in the manufacture of jams and marmalades (18 Marks)
- b) What are the differences between jam, marmalade and jelly? (12 Marks)

[TOTAL MARKS = 30]