



2ND SEM. 2008/2009

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UNIVERSITY OF SWAZILAND

SUPPLIMENTARY 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]

- i. Give a general flow diagram for fruit juice manufacture. [12 Marks]
 - ii. What is bagacillo and bagasse and what are they used for in cane sugar manufacturing? [6 Marks]
 - iii. Define a fruit and a vegetable to a food processor and to a horticulturist or botanist. [6 Marks]
 - iv. What quality characteristics do the following terms indicate: iodine value, peroxide value, acid value and saponification value [16 Marks]
- [Total marks = 40]**

QUESTION 2

Discuss the major processing steps involved in the purification of crude vegetable oil.

[Total marks = 30]

QUESTION 3

- a) Compare and contrast margarine and shortening [15 Marks]
 - b) Discuss the juice clarification process in sugar manufacture [15 Marks]
- (TOTAL MARKS = 30)**

QUESTION 4

- a) Give a flow diagram for red and white wine making from red grapes. [18 Marks]
 - b) Define the terms brewing, lagering and mashing in beer manufacture [12 Marks]
- [TOTAL MARKS = 30]**