

2<sup>ND</sup> SEM. 2009/2010

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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 408** 

TITLE OF PAPER

FOOD PACKAGING &

**TRANSPORTATION** 

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

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#### **QUESTION 1**

a) Discuss <u>five</u> functions of packaging in food products.

[10 marks]

b) Discuss the two manufacturing processes of two piece cans.

[15 marks]

c) Discuss the process of making glass containers for food packaging.

[15 marks]

[TOTAL = 40 MARKS]

## **QUESTION 2**

- a) Explain the following preservation techniques and give an example of a food product utilizing each technique:
  - i. Modified atmosphere packaging
  - ii. Controlled atmosphere storage
  - iii. Active packaging

[15 marks]

a) Describe the manufacture of paper and board and explain <u>five</u> types of paper used to wrap foods.
[ 15 marks]

[TOTAL = 30 MARKS]

#### **QUESTION 3**

- a) Explain how the following product characteristics affect logistic cost.
  - i. Volume-to-weight ratio
  - ii. Value-to-weight ratio

[10 marks]

- b) Describe the following containers
  - i. Insulated container
  - ii. Refrigerated container

[10 marks]

- c) Describe the following methods of cleaning a container or carrier.
  - i. Dry cleaning
  - ii. Wet cleaning

[10 marks]

[TOTAL = 30 MARKS]

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# **QUESTION 4**

d) Describe the significance of the 'e-mark' that may be printed on some food packages.

[10 marks]

e) Describe the ten main requirements of the food labeling regulations. [20 marks]

[TOTAL = 30 MARKS]