

2ND SEM. 2018/2019



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UNIVERSITY OF ESWATINI
FINAL EXAMINATION PAPER

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

COURSE CODE : **FNS208**

TITLE OF PAPER : **FOOD PROCESSING I**

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) Explain the following terms as they relate to food processing:

- i. Colostrum
- ii. Homogenization
- iii. Rigor mortis

(15 Marks)

(b) List the bacteria involved in yoghurt making and also state their function.

(5 Marks)

(c) Describe the difference between hard wheat and soft wheat.

(12 Marks)

(d) Explain the difference between the **two (2)** pigments which are responsible for meat colour.

(8 Marks)

[TOTAL MARKS= 40]

QUESTION 2

(a) Describe the functions of **three (3)** ingredients used in meat curing.

(9 Marks)

(b) Explain **three (3)** quality defects in the production of butter.

(6 Marks)

(c) Discuss **two (2)** roles of blanching in fruits and vegetables processing.

(5 Marks)

(d) Describe **four (4)** ways in which the quality of milk can be tested.

(10 Marks)

[TOTAL MARKS= 30]

QUESTION 3

(a) Explain the differences between pasteurized and UHT treated milk.

(16 Marks)

(b) Discuss the nutritional composition of fruits and vegetables.

(14 Marks)

[TOTAL MARKS= 30]

QUESTION 4

Discuss in detail **three (3)** functions of food processing.

(30 Marks)

[TOTAL MARKS= 30]