

UNIVERSITY OF ESWATINI

FACULTY OF HEALTH SCIENCES

B.Sc. IN ENVIRONMENTAL HEALTH AND FOOD SCIENCE

SEMESTER II

EXAM

MAY 2019

TITLE OF PAPER:

FOOD ANALYSIS

COURSE CODE:

EHS344

DURATION:

2 HOURS

INSTRUCTIONS:

- 1. READ THE QUESTIONS CAREFULLY.
- 2. ANSWER ANY 4 QUESTIONS.
- 3. EACH QUESTION CARRIES 25 MARKS. WHERE A QUESTION IS SUBDIVIDED INTO PARTS, THE MARK FOR EACH PART IS SHOWN IN BRACKETS.
- 4. NO PAPER SHOULD BE BROUGHT INTO THE EXAMINATION ROOM.
- 5. WRITE NEATLY AND CLEARLY
- 6. BEGIN EACH QUESTION ON A SEPARATE SHEET OF PAPER.

SPECIAL REQUIREMENTS: NONE

DO NOT OPEN THIS QUESTION PAPER UNTIL PERMISSION IS GRANTED BY THE INVIGILATOR.

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QUESTION ONE

- a) State the factors one would needs to consider when choosing a moisture analysis method for a specific food product.
 [5 marks]
- b) Discuss the principles involved in the following methods of moisture determination:

i. Karl Fischer titration.

[10 marks]

ii. Reflux distillation.

[10 marks]

[TOTAL: 25 marks]

QUESTION TWO

a) State the steps involved in fat autoxidation.

[5 marks]

- b) Identify the method used in detecting fat autoxidation and explain what parameter it measures.
 [8 marks]
- c) In the determination of fatty acids in foods, it is necessary to convert them to esters.
 Explain why this is so. [12 marks]

[TOTAL: 25 marks]

QUESTION THREE

a) Discuss the concept of column efficiency in chromatography.

[15 marks]

b) Explain the principle that leads to separation of solutes in Gas Chromatography.

[5 marks]

c) Distinguish an internal standard from external standard.

[5 marks]

[TOTAL: 25 marks]

QUESTION FOUR

Discuss five specific interferences encountered in atomic absorption spectrophotometry and how these can be overcome. [25 marks]

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QUESTION FIVE

- a) With aid of a labelled diagram, outline the Soxhlet method for fat determination,
 explaining the principles involved [15 marks].
- b) Outline the Gerber method for determining fat. State the functions of the ingredients used.

[10 marks]

[TOTAL: 25 marks]

END OF QUESTION PAPER