

CHUKA



UNIVERSITY

UNIVERSITY EXAMINATIONS

FIRST YEAR EXAMINATION FOR THE AWARD OF DEGREE
OF BACHELOR OF SCIENCE IN FOOD SCIENCE AND TECHNOLOGY

FOST 101: INTRODUCTION TO THE FOOD INDUSTRY

STREAMS: BSC (FOST) Y1S1

TIME: 2 HOURS

DAY/DATE: FRIDAY 07/12/2018

2.30 P.M. – 4.30 P.M.

INSTRUCTIONS: Answer all questions in section A and any other TWO in section B

SECTION A

1. (a) Explain the aims of the food industry [5 marks]
(b) Define food spoilage and describe the criteria for food fit for consumption [5 marks]
(c) Explain five characteristics of the food business [3 marks]
2. By giving examples explain the term “degree of food processing”. [6 marks]
3. Discuss climacteric and non-climacteric perishable commodities. Give two examples of each [6 marks]
4. Explain the non-biological factors that affect quality of raw food commodities [8 marks]

SECTION B

5. (a) By using key points, discuss the importance of food processing [12 marks]
(b) Explain the major concerns of food processing [8 marks]
6. (i) Discuss the major causes of food spoilage [15 marks]
(ii) Describe the potential beneficial and harmful effects of MAS and CAS [5 marks]
7. (i) Define the term food additives [2 marks]

FOST 101

8. (ii) Name 9 categories food additives and explain their uses

[18 marks]
