

CHUKA



UNIVERSITY

UNIVERSITY EXAMINATIONS

**FIRST YEAR EXAMINATION FOR THE AWARD OF DEGREE OF
BACHELOR OF SCIENCE IN AGRIBUSINESS MANAGEMENT**

FOST 101: INTRODUCTION TO FOOD INDUSTRY

STREAMS:

TIME: 2 HOURS

DAY/DATE: WEDNESDAY 31/3/2021

11.30 AM – 1.30 PM

INSTRUCTIONS:

- Answer ALL Questions in Section A and any other two Questions in Section B.

SECTION A

- 1.a) Explain the overall objectives of food industries in Kenya. [3 Marks]
- b) Describe the physiological changes associated with food commodities as result of exposure to undesirable temperatures. [6 Marks]
- 2) Using examples, explain the different degree levels of food processing. [6 Marks]
- 3.a) Distinguish between climacteric and non-climacteric fruits and vegetables. Give two examples of each. [4 Marks]
- b) Explain the non-biological factors that affect quality of raw food commodities. [4 Marks]
- 4.a) Differentiate between physiological maturity and horticultural maturity. [4 Marks]
- b) Discuss the main concerns of food processing. [3 Marks]

SECTION B

- 5.a) Describe the general operations in unit packing houses. [12 Marks]
- b) Define the term food spoilage and describe the criteria used to classify food fit for consumption. [8 Marks]
- 6.a) Use relevant examples to explain and classify Food Additives. [10 Marks]
- b) Discuss Pre-harvest factors that affect the quality of raw food commodities. [10 Marks]

- 7.a) Describe the beneficial and harmful effects of MAS and CAS. [6 Marks]
- b) Discuss practices that can be adopted in order to minimize changes that occur in agricultural produce after harvest. [14 Marks]
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