**CHUKA** 



### **UNIVERSITY**

#### SUPPLEMENTARY / SPECIAL EXAMINATIONS

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

**FOST 323: FOOD CHEMISTRY II** 

**STREAMS:** 

TIME: 2

**HOURS** 

DAY/DATE: TUESDAY 17/11/2020 11.30 A.M – 1.30 P.M.

#### **INSTRUCTIONS:**

Answer all question in section A and any Two in section B

#### **SECTION A**

1. Classify vitamins and give examples. (4 marks)

2. Describe the biological function of vitamin B2 ( Riboflavin). (4 marks)

3. Outline the general functions of minerals and trace elements. (6 marks)

4. Use examples to explain food additives reported to cause adverse reactions. (6 marks)

5. Give the principal biological functions of zinc. (5 marks)

6. Discuss the biological functions of vitamin A (5 marks)

#### **SECTION B**

7.a) Discuss the macro element calcium under;

(i) Biological functions (6 marks)

## FOST 323

(11) Dietary sources and absorption.	l marks)
b) By use of examples explain the effect of processing on nutritional value of foods.	(10 marks)
8. a) Describe the roles played by Cholecalciferol and its dietary sources.	(10 marks)
b) Explain the deficiencies likely due to presence of dietary anti-vitamin factors.	(10 marks)
9. By using examples, describe the food additives that are commonly added to foods	s. (20 marks)