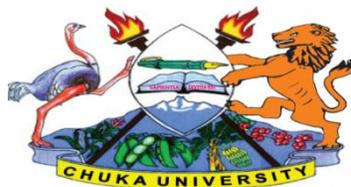


CHUKA



UNIVERSITY

**UNIVERSITY EXAMINATIONS**

**SECOND YEAR EXAMINATION FOR THE AWARD OF DEGREE OF BACHELOR  
OF SCIENCE IN FOOD SCIENCE TECHNOLOGY**

**FOST 342: FRUIT AND VEGETABLES**

**STREAMS:**

**TIME: 2 HOURS**

**DAY/DATE: THURSDAY 7/12/2017**

**8.30 A.M - 10.30 A.M.**

---

**INSTRUCTIONS:**

- Answer ALL Questions in Section A and any TWO Questions in Section B

**SECTION A**

**QUESTION ONE**

(i) Explain the non-biological factors which affect the quality of freshly harvested commodities. [4 Marks]

(ii) Explain the major advantages of fruit juice concentrates processing. [3 Marks]

**QUESTION TWO**

Describe the problems that can be experienced in jam production. [5 Marks]

**QUESTION THREE**

Explain the term RTS beverage and use flow-chart to illustrate its preparation steps. [5 Marks]

**QUESTION FOUR**

Explain the factors which influence the rate of pectin precipitation during jelly formation. [5 Marks]

**QUESTION FIVE**

As the Production Manager in Chuka University fruit processors, explain how you can judge end-point in jelly formation/boiling of jelly. [4 Marks]

**QUESTION SIX**

Explain means by which black neck defect of sauces can be prevented. [4 Marks]

**SECTION B**

**QUESTION SEVEN**

Describe the technological steps for processes of fruit jam. [10 Marks]

Discuss processes for cooking fruits in syrup (preserve). [10 Marks]

**QUESTION EIGHT**

Outline the steps in preparation and preservation of unfermented fruit beverages. [20 Marks]

**QUESTION NINE**

(a) Describe the processing of sauerkraut from raw materials up to and including the finished product. [12 Marks]

(b) Explain the cause of problems in pickle making. [8 Marks]

.....