

CHUKA



UNIVERSITY

UNIVERSITY EXAMINATIONS

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

FOST 463: FOOD QUALITY ASSURANCE

STREAMS: BSC (FOST) Y4S1

TIME: 2 HOURS

DAY/DATE: WEDNESDAY 06/12/2017

2.30 P.M. – 4.30 P.M.

INSTRUCTIONS:

SECTION ONE (ANSWER ALL QUESTIONS)

1. (a) Describe the following terms as used in food quality assurance and sensory evaluation. [4 marks]
 - (i) Right-first-time
 - (ii) Triangle test
 - (iii) Food safety
 - (iv) TQM
- (b) Wanja a food producer has formulated a new margarine. Describe any two tests that she might likely perform on the product. [4 marks]
2. (i) Describe SSOP emphasizing on the items it contains. [3 marks]
- (ii) Mr. Munene has developed a new dairy product and wishes to conduct a sensory test on it, but his factory has no sensory testing laboratory. Describe a lab you would assist develop. [4 marks]
- (iii) Nzioka is a butter processor. Describe the factors as he should consider when selecting a packaging materials. [3 marks]
3. (i) Using three different examples distinguish between quality control and quality assurance. [3 marks]

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- (ii) Makena intends to produce hamburgers, which she intends to sell locally and also abroad. Advise her on the various standards she should conform with to achieve this. [3 marks]
- (iii) Sensory analysis is applicable to a variety of areas. Describe any four areas where analysis is pertinent. [2 marks]
4. Given that on graduation you venture into food processing. Having developed a new product in your food processing firm, describe the test you would do and expound on the important things you would consider. [4 marks]

SECTION TWO (ANSWER ANY TWO QUESTIONS)

5. (a) Assuming your cheese making factory has GAPs and GMPs in place. Explain the meaning of GAP and GMP and describe the possible benefits you would derive from this. [10 marks]
- (b) Assuming you are employed at Chuka University pilot plant where you are the QC supervisor in the Bifido yoghurt production, describe CCP and identify the various CCPs in the production line describing the steps you would use to know the CCPs. [10 marks]
6. (a) Explain the importance of quality assurance and food safety in modern food production systems. [10 marks]
- (b) Murugi, an investor in an infant food production intends to minimize losses incurred in her company. Assuming you are the consultant she comes to for the professional advice on how to assure this, describe to her the process she would follow. [10 marks]
7. (a) Mr. Muingai, a production manager at the Kenya Meat Commissions intends to develop a SOP. Describe SOP, identify activities in the organization that require standardization and using outlines and examples develop a SOP for any activity of your choice. [10 marks]
- (b) After formulating noble instant coffee. Nyabuto consults you as a QA and SE expert. Expound on the steps that would be followed in conducting sensory tests for the product. [10 marks]
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