

CHUKA



UNIVERSITY

UNIVERSITY EXAMINATIONS

**FIRST YEAR EXAMINATION FOR THE AWARD OF BACHELOR DEGREE IN
FOST 101 : INTRODUCTION TO FOOD INDUSTRY**

STREAMS:

TIME: 2 HOURS

DAY/DATE: MONDAY 14/12/2020

11.30 A.M -1.30 P.M.

INSTRUCTIONS TO CANDIDATES:

- Answer all questions in section A and any 2 questions in section B.

SECTION A

- 1.(a) By use of concrete examples, justify the statement that, “not all foods undergo the same processing”. [3 Marks]
- (b) Explain the key concerns facing food processing /food industry. [3 Marks]
- 2.(a) Classify and explain post harvest losses associated with perishable crops. [3 Marks]
- (b) Explain the importance and sources of ethylene production in postharvest produce. [3 Marks]
- 3.(a) Differentiate between physiological maturity and horticultural maturity. [2 Marks]
- (b) Explain the practices that can be adopted for minimizing changes in commodities after harvest. [5 Marks]
- 4.(a) Describe the type of spoilage undergone by fruits and vegetables. [4 Marks]
- (b) State and explain three types of toxins produced by food microorganisms. [6 Marks]

SECTION B

5.(a) Explain the following terms;

- (i) Chemical preservatives
- (ii) Colouring matter
- (iii) Emulsifiers
- (iv) Anti-caking agent
- (v) Anti-oxidant

[5 Marks]

(b) Discuss the major causes of food spoilage.

[15 Marks]

6.(a) With specific mention of microorganisms involved, describe the type of spoilage undergone by beer and ale.

[8 Marks]

(b) Discuss the effect of respiration metabolism on the quality of post harvest produce.

[12 Marks]

7.(a) Clearly, explain the importance of food processing.

[8 Marks]

(b) Explain the term quality and the composite of characteristics that have significance and make for acceptability / quality factors in foods.

[12 Marks]

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