

CHUKA



UNIVERSITY

UNIVERSITY EXAMINATIONS

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

FOST 101: INTRODUCTION TO THE FOOD INDUSTRY

STREAMS: BSC. Y1 S1

TIME: 2 HOURS

DAY/DATE: THURSDAY 9/04/2020

11.30 A.M - 130 P.M.

INSTRUCTIONS

- Answer All Questions in Section A and any other Two in Section B

SECTION A

1. Discuss the measures that can be applied to minimize changes of fresh produce after harvest. [7 Marks]
2. Explain three types of food rancidity. [3 Marks]
3. Beer and ale spoilage is commonly referred to as beer infections, caused by bacteria and yeast. Describe four different spoilage patterns and the causative agents. [4 Marks]
4. Explain the non-biological factors that affect quality of raw food commodities. [8 Marks]
5. Explain the major concerns facing the food processing. [8 Marks]

SECTION B

6.(i) Discuss the major causes of food spoilage. [12 Marks]

(ii) Describe the potential beneficial and harmful effects of modified atmosphere storage and cold atmosphere storage. [8 Marks]

7(i) Explain the importance of food processing. [8 Marks]

(ii) Describe the types of spoilage undergone by meat, poultry and seafoods. [12 Marks]