

CHUKA



UNIVERSITY

UNIVERSITY EXAMINATIONS

RESIT/SPECIAL EXAMINATION

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

FOST 342: FRUIT AND VEGETABLES TIME: 2 HOURS

STREAMS: BSC (FOST)

TIME: 2 HOURS

DAY/DATE: MONDAY 16/11/2020

11.30 A.M. – 1.30 P.M.

INSTRUCTIONS: Answer ALL Questions in section A and Two Questions in section B

SECTION A

1.
 - i) Explain the non-biological factors which affect the quality of freshly harvested commodities. (4 marks)
 - ii) List the major advantages of fruit juice concentrates processing. (3 marks)
2. Describe the problems that can be experienced in jam production. (5 marks)
3. Explain the term RTS beverage and use flow-chart to illustrate its preparation steps. (5 marks)
4. Name the factors which influence the rate of pectin precipitation during jelly formation. (5 marks)
5.
 - (i) As the production manager in Chuka university fruit processors, explain how you can judge end-point in jelly formation / boiling of jelly. (4 marks)
 - (ii) Explain means by which black neck defect of sauces can be prevented. (4 marks)

SECTION B

6.
 - (a) Describe the technological steps for processing of fruit jam. (10 marks)
 - (b) Discuss processes for cooking fruits in syrup (preserve). (10 marks)

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7. Outline the steps in preparation and preservation of unfermented fruit beverages. (20 marks)
8. 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)
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