

CHUKA



UNIVERSITY

UNIVERSITY EXAMINATIONS

RESIT/SPECIAL EXAMINATION

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

FOST 344: SUGAR AND CONFECTIONERY TECHNOLOGY

STREAMS: BSC FOST

TIME: 2 HOURS

DAY/DATE: THURSDAY 04/02/2021

11.30 A.M – 1.30 P.M.

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**INSTRUCTIONS**

- Answer all questions in section A and any other two questions in section B

**SECTION A (30 MARKS)**

- 1 a) explain major challenges that face sugar production in Kenya and suggest possible measures. (8 marks)  
b) Explain factors to consider while determining the types of sweet to be processed. (4 marks)
- 2 a) outline the importance of sugarbeet byproducts in the current world. (4 marks)  
b) Describe factors that affect quality of sugar processed in the sugar industry. (5 marks)
- 3 a) explain the difference between glucose syrup and honey despite being sweeteners in food industries (4 marks)  
b) Outline the difference between sugarbeet and sugar cane (5 marks)

**SECTION B (40 MARKS)**

- 4 Discuss the production of refined white sugar from raw cane sugar (20 marks)
  - 5 a) describe the production of confectionery syrup from raw cassava (8 marks)  
b) Discuss the application properties of sugar that facilitate its use in the food industries (12 marks)
  - 6 a) Discuss the production process of chewing gum and explain the role of ingredients (12 marks)  
b) Explain the quality control activities that should be implemented in the confectionery industry (8 marks)
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