

CHUKA



UNIVERSITY

UNIVERSITY EXAMINATIONS

RESIT/SPECIAL EXAMINATION

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

FOST 437: FOOD SCIENCE PROCESSING PRACTICALS

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 any TWO questions in section B

SECTION A: ANSWER ALL QUESTIONS (30 MARKS)

1. Explain the following and how they affect foods
 - a. Enzymatic browning (5 Marks)
 - b. Non enzymatic browning (5 Marks)
2. You are required to carry out blanching and dehydration of vegetables:
 - a. Explain the purpose of blanching and dehydration in foods (6 Marks)
 - b. Explain the reason for carrying out both processes together on the same food product (4 Marks)
3. Discuss subjective sensory evaluation giving examples of procedures you would use during sample analysis in the laboratory (5 Marks)
4. You are presented with three samples of cheese. Two of the samples are similar. Explain the sensory tests that you can carryout to identify the different sample (5 Marks)

SECTION B: ANSWER ANY TWO QUESTIONS (40 MARKS)

5. (a) You are required to carry out shelf-life studies for a new product that was established by your company. Explain the procedure you would follow until a decision is made (10 Marks)
- (b) Discuss quality assessment practices employed in a pasta processing factory (10 Marks)
6. (a) You are the head of a cereal processing factory that is formulating a new breakfast cereal-based product. Explain the consumer acceptability tests that you would carry out before product launch (10 Marks)
- (b) Discuss three different methods of drying food products outlining their advantages and disadvantages (10 Marks)
7. Discuss the factors that affect the quality of food products during storage
- a. Intrinsic factors (10 Marks)
- b. Extrinsic factors (10 Marks)
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