

CHUKA



UNIVERSITY

UNIVERSITY EXAMINATIONS

EXAMINATION FOR THE AWARD OF DEGREE OF BACHELOR OF SCIENCE IN BIOCHEMISTRY

BIOC 315: BIOCHEMISTRY OF FOOD PROCESSING

STREAMS: BSc.

TIME: 2 HOURS

DAY/DATE: TUESDAY 18/4/2023**8.30 A.M. – 10.30 A.M.**

INSTRUCTIONS: Answer Question One and Any Other Two Questions

QUESTION 1 (COMPULSORY) (30 MARKS)

- Describe pectin as ingredients of jam and its significance. (2 marks)
- Write short notes on enzymatic spoilage of fish. (2 marks)
- Describe the role of antioxidants in food additive's and give examples. (3 marks)
- Differentiate between subjective and organoleptic test in assessment fish spoilage. (2 marks)
- Write short notes on Lactic acid bacteria (LAB) in food industries. (2 marks)
- Describe the class 11 preservatives. (4 marks)
- Describe the role of Aflatoxins in food industries. (3 marks)
- Describe the man groups of spoilage in yeast. (4 marks)
- Describe chemicals and toxins that cause food diseases. (2 marks)
- Outline 4 flavorings agents prohibited in Kenya. (4 marks)
- Explain hepatitis A virus as food borne diseases. (2 marks)

QUESTION 2 (20 MARKS)

- Discuss fruits products and their preparation. (10 marks)
- Discuss seasoning in food industry. (10 marks)

QUESTION 3 (20 MARKS)

- a) Discuss the chronic diseases and their dietary recommendation. (10 marks)
- b) Explain *toxoplasma gondii*, norovirus and mycobacterium. (10 marks)

QUESTION 4 (20 MARKS)

- a) Discuss the safety issue in food additives. (10 marks)
 - b) Describe the molds and bacterial involved in food spoilage. (10 marks)
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