



**MASENO UNIVERSITY**  
**UNIVERSITY EXAMINATIONS 2013/2014**

**THIRD YEAR SECOND SEMESTER EXAMINATIONS FOR THE  
DEGREE OF BACHELOR OF SCIENCE MEDICAL BIOTECHNOLOGY  
WITH INFORMATION TECHNOLOGY  
(MAIN CAMPUS)**

**PMB 327: FOOD TECHNOLOGY AND HYGIENE**

*Date: 14<sup>th</sup> July 2014*

*Time: 11.00 – 1.00 pm*

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**INSTRUCTIONS:**

- Answer ALL questions in Section A
- Answer question II and ANY OTHER question in section B





SECTION A: Answer ALL QUESTIONS from this section (40 marks)

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1. What is foam as a food quality and what factors are needed to produce stable foam in food? (4 mks)
2. Briefly outline how milk can be made clean and safe for consumption. (4 mks)
3. With examples differentiate food-borne intoxication from food-borne infection. (4 mks)
4. Briefly explain the principles of food preservation (4 mks)
5. What is the problem experienced when blanching is inadequate and how can inadequate blanching be detected? (4 mks)
6. Describe the use of humectants in food preservation. (4 mks)
7. Briefly describe the use of alkaline phosphatase in testing for milk quality. (4 mks)
8. Describe size reduction in liquid foods. (4 mks)
9. What is your understanding of holding time in food processing by solvent extraction and why is holding time important? (4 mks)
10. Describe the two types of vacuum filters used in food filtration. (4 mks)

SECTION B: Answer TWO (2) questions from this section. **Question 11 is compulsory** (30 marks).

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11. Discuss food viscosity with reference to non-newtonian fluids (15 mks)
12. Discuss the steps that are usually taken during wastewater treatment. (15 mks)
13. Discuss the presumptive coliform test for water quality (15 mks)