



MURANG'A UNIVERSITY COLLEGE

(A constituent college of Jomo Kenyatta University of Agriculture and Technology)

SCHOOL: HOSPITALITY AND TOURISM MANAGEMENT

DEPARTMENT: FOOD SCIENCE AND TECHNOLOGY

CLASS: DFT SEPT 2015

Unit code: DFT 1126

Unit title: FOOD PROCESSING AND PRESERVATION

END OF SEMESTER EXAMINATION

DIPLOMA IN FOOD SCIENCE AND TECHNOLOGY

ANSWER 3 QUESTIONS IN TOTAL.

DATE: 19TH April 2016

2HRS.

QUESTION ONE IS COMPULSORY.

QUESTION ONE

- a. State the meaning of the following terms
 - i. Food preservation (2mks)
 - ii. Food spoilage (2mks)
- b. State and explain factors that cause food spoilage. (10mks)
- c. Discuss the principles of food processing and preservation. (11mks)
- d. Discuss the major aims of the food processing and preservation.

QUESTION TWO

- a. Using examples explain the following methods of heat processing.
 - i) Pasteurization (4mks)
 - ii) Blanching (4mks)
 - iii) Appertization (3mks)
- b. Distinguish between Freezing and Refrigeration (4mks)
- c. Explain the term D-Value using an illustration (5mks)

QUESTION THREE

- a. Define the term food preservative. (2mks)
- b. State four reasons for use of food preservatives. (4mks)
- c. Describe types of preservatives used in food preservation. (10mks)
- d. Discuss the benefits of cold temperature handling of foods (4mks)

QUESTION FOUR

- a. Discuss irradiation as a method of preservation of foods. (10mks)
- b. Discuss pickling as applied in food preservation (10mks)