



UNIVERSITY OF EMBU

2016/2017 ACADEMIC YEAR

SECOND SEMESTER EXAMINATION

FIRST YEAR EXAMINATION FOR THE DEGREE OF BACHELOR OF SCIENCE IN
AGRIBUSINESS MANAGEMENT

AEB 110: INTRODUCTION TO FOOD INDUSTRY

DATE: APRIL 12, 2017

TIME: 11:00AM-1:00PM

INSTRUCTIONS:

Answer Question ONE and ANY Other TWO Questions.

QUESTION ONE (30 MARKS)

- a) Explain the meaning of the following terms:
- i) Food industry (2 marks)
 - ii) Human Nutrition (2 marks)
 - iii) Globalization (2 marks)
- b) Distinguish between food quality and food attributes (4 marks)
- c) Food processing is classified into two major categories. Briefly give an account of these categories in Africa (6 marks)
- d) Explain the implications of population growth on the food industry (6 marks)
- e) Safe and quality foods are paramount in relation to human health. What are the negative attributes of food that needs to be taken care of by a food dealer (4 marks)
- f) The basic need to eat has always driven people to do several things that have enabled the food industry to avail food to the consumer. Give an account of these factors (4 marks)

QUESTION TWO (20MARKS)

- a) Food quality and attributes are pertinent in any food industry. Explain any five positive attributes of food (10 marks)
- b) Food industry is composed of several sectors. Discuss the nature of work in each of the sectors of the industry (10 marks)

QUESTION THREE (20MARKS)

- a) Describe the various sources of foods and the nutritional disorders they result to when they are deficient (10 marks)
- b) Discuss various intervention measures which the government of Kenya has taken to enhance household food security. (10 marks)

QUESTION FOUR (20MARKS)

- a) Food preservation is pertinent in any food industry. Explain any five traditional methods of food preservation giving examples of foods in each case (10 marks)
- b) Food security has been a major concern of the Kenyan government. Discuss your understanding of food security and how it can be achieved. (10 marks)

QUESTION FIVE (20MARKS)

- a) Food handling is key to ensuring quality and safe foods. Briefly explain the basic principles of food handling in a given food industry (10 marks)
- b) Globalization can have adverse effects to the food industry. Give an account of the linkages between different strands of globalization and components of poverty, nutrition and health (10 marks)

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