



MASENO UNIVERSITY

UNIVERSITY EXAMINATIONS 2016/2017

**THIRD YEAR SECOND SEMESTER EXAMINATION FOR
THE DEGREE OF BACHELOR OF SCIENCE IN MEDICAL
BIOTECHNOLOGY WITH INFORMATION TECHNOLOGY**

MAIN CAMPUS

PMB 327: FOOD TECHNOLOGY AND HYGIENE

Date: 16th June, 2017

Time: 8.30 - 11.30am

INSTRUCTIONS:

- Answer ALL Questions in section A and Question ONE any other ONE in section B.

PMB 327: FOOD TECHNOLOGY AND HYGIENE

INSTRUCTIONS

SECTION A (40 MKS)

SECTION B (30 MKS)

ANSWER ALL QUESTIONS IN SECTION A, ANSWER TWO QUESTIONS IN SECTION B, QUESTION 1 IS COMPULSORY.

SECTION A

1. State the aims of food science and technology (4 mks).
2. a) What is a food additive? (1 mk).
b) List six examples of intentional food additives in food processing (3 mks).
3. Outline the classification of proteins depending on the functional roles in biological systems (4 mks).
4. State any four main purposes of food storage (4 mks).
5. Outline the aspects that need to be considered when choosing a site for building a food production facility (4 mks).
6. Briefly explain the two types of legislation for weights and measures that are in force in food processing (4 mks).
7. List any 4 endogenous enzymes that are important in food processing (4 mks).
8. Outline the primary sources of microorganisms commonly associated with food (4 mks).
9. State the objectives of food hygiene (4 mks).
10. Outline the four areas that food industries utilizes enzymes (4 mks)

SECTION B

1. a) Discuss the effects of toxicity in the human body (10 mks).
b) With examples state any five toxic contaminants that can be found in food (5 mks).
2. Discuss the benefits and limitations of food preparation/processing (15 mks).
3. a) Discuss the different stages food can be contaminated with foodborne zoonotic diseases (10 mks).
b) With examples state the common causes of foodborne diseases (5 mks).