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**W1-2-60-1-6**

**JOMO KENYATTA UNIVERSITY OF AGRICULTURE AND TECHNOLOGY**

**UNIVERSITY EXAMINATIONS 2019/2020**

**SECOND YEAR FIRST SEMESTER EXAMINATION FOR THE DEGREE OF BACHELOR OF SCIENCE IN PUBLIC HEALTH**

**IPH 2204: PRINCIPLES OF FOOD PRESERVATION**

**DATE: APRIL, 2020 TIME: 2 HOURS**

INSTRUCTIONS: ANSWER ALL QUESTIONS IN **SECTION A** (COMPULSORY) AND ANY OTHER TWO QUESTIONS IN **SECTION B**

**SECTION A: 48 MARKS**

1. State and explain the factors to consider during dehydration in food preservation. (6 marks)

2. Highlight the effects of smoking on food during preservation. (6 marks)

3. Describe the use of pressure and PH in food preservation. (6 marks)

4. With the aid of a diagram explain the following:-

i. Drying curve (3 marks)

ii. Falling curve (3 marks)

5. State ways of controlling fermentation in various foods. (6 marks)

6. Differentiate between fast and slow freezing. (6 marks)

7. Explain chemical deterioration changes in food. (6 marks)

8. Explain three types of dryers and their applications. (6 marks)

**SECTION B: 22 MARKS**

9. Discuss pasteurization as a method of food preservation. (22marks)

10. Discuss the deteriorative changes in foods and their causes. (22 marks)

11. Fermentation is a method of food preservation.

a. Discuss the factors to consider when selecting fermentation as a method

of food preservation. (10 marks)

b. Discuss application and limitations of fermentation process. (12 marks)