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University Examinations 2015/2016

FIRST YEAR FIRST SEMESTER EXAMINATION FOR DIPLOMA AND CERTIFICATE
IN AGRICULTURE

FST 0101: INTRODUCTION TO FOOD SCIENCE AND TECHNOLOGY

DATE: NOVEMBER 2015

TIME: 1½ HOURS

INSTRUCTIONS: Answer question *one* and any other *two* questions

QUESTION ONE (30 MARKS)

- a) Define the following terms as used in food industries:
- (i) Adulteration.
 - (ii) Sensory evaluation.
 - (iii) Homogenize.
 - (iv) RDA
 - (v) Food standards. (5 Marks)
- b) Explain the differences between the following terms as used in food industries:
- (i) Quality Assurance and Quality Control
 - (ii) Micronutrients and Macronutrients.
 - (iii) Fortification and enrichment.
 - (iv) Refrigeration and freezing methods of food preservation. (10 Marks)
- c) State five importance of food standards to a consumer. (5 Marks)
- d) State five importance of controlling post-harvest losses in fruits and vegetables. (5 Marks)
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e) Mention the five major components of food industry. (5 Marks)

QUESTION TWO (20 MARKS)

a) State five differences between freeze drying and heat drying. (5 Marks)

b) Briefly explain five food preservation techniques used in food industries. (5 Marks)

c) State five factors that affect dehydration as a method of food preservation. (5 Marks)

QUESTION THREE (20 MARKS)

(a) State three biological hazards that cause food borne illnesses. (3 Marks)

(b) Briefly explain factors that affect microbial growth in stored food. (12 Marks)

QUESTION FOUR (20 MARKS)

a) State five indicators of spoiled food. (5 Marks)

b) Briefly explain five changes that occur to meat when subjected to heat processing. (10 Marks)