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**University Examinations 2016/2017**

FIRST YEAR, FIRST SEMESTER EXAMINATION FOR CERTIFICATE/DIPLOMA IN AGRICULTURE

**FST 0101: INTRODUCTION TO FOOD SCIENCE AND TECHNOLOGY**

**DATE: DECEMBER, 2016 TIME: 11/2 HOURS**

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

**QUESTION ONE (30 MARKS)**

1. Define the following terms;
2. Food preservation (1 mark)
3. Agro-industry (1 mark)
4. Consumer health (1 mark)
5. State the difference between Food Science and Food Technology. (4 marks)
6. State the disease caused by deficiency of protein in the body. (1 mark)
7. What is food intoxication. (2 marks)
8. What is food intoxification. (2 marks)
9. State any six importance of Food Standards and Standardization. (6 marks)
10. State five types of non-farm self-employment that food processing industries provide. (5 marks)
11. Explain the seven classes of nutrients. (7 marks)

**QUESTION TWO (15 MARKS)**

1. Discuss any five methods of food processing and preservation. (10 marks)
2. Citing examples, explain five conditions used in food processing where microorganisms cannot survive. (5 marks)

**QUESTION THREE (15 MARKS)**

1. Name at least five industries in Kenya and discuss their role and products to consumers in Kenya. (5 marks)
2. Discuss five factors affecting microbial growth. (10 marks)

**QUESTION FOUR (15 MARKS)**

1. Discuss the common units of operation in food processing industry. (5 marks)
2. Discuss on the seven classes of nutrients and the role of each in the body. (10 marks)

**QUESTION FIVE (15 MARKS)**

1. Discuss handling of post-harvest and loss control; physiological and biochemical changes in harvested food crops. (10 marks)
2. Discuss the basic food standards in Kenya. (5 marks)