



**MASENO UNIVERSITY**  
**UNIVERSITY EXAMINATIONS 2015/2016**

**FIRST YEAR FIRST SEMESTER EXAMINATIONS FOR THE  
DEGREE OF MASTER OF SCIENCE IN COMMUNITY  
NUTRITION AND DEVELOPMENT**

**CITY CAMPUS**

**PCN 812: CULTURAL ECOLOGY OF HUMAN FOODS AND  
NUTRITION**

Date: 26<sup>th</sup> April, 2016

Time: 9.00 - 12.00 noon

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**INSTRUCTIONS:**

- Answer ANY THREE questions
- Observe further instructions on the answer booklet.



**SECTION A (10 MARKS)**

**Answer all the questions in this section in the answer sheet provided below**

**ANSWER SHEET FOR MCQ (SINGLE RESPONSE QUESTIONS)**

REG. NO \_\_\_\_\_

COURSE CODE AND TITLE \_\_\_\_\_

SECTION \_\_\_\_\_

	a	b	c	d	e
1					
2					
3					
4					
5					
6					
7					
8					
9					
10					

**Choose the correct answer(s) that apply to each of the following questions (10 Marks)**  
**MCQ1.** \_\_\_\_\_ are anthropologists who seek to understand the principles behind folk ideologies and the way these ideologies inform people about their environment and help people survive.

- A. Earthists
- B. Geologists

- C. Acculturation
- D. Ethnoscience
- E. Historians

**MCQ2.** From the beginning and up to the Neolithic Period for \_\_\_\_\_ years ago, man was a nomad who lived by hunting and picking wild fruit and vegetables.

- A. 100000 years
- B. 10000 years
- C. 1000 years
- D. 100 years
- E. None of the above

**MCQ3.** Before intercontinental trade started at a wide scale, the most important vegetable food staples were:

- A. Rice, sorghum, millet, barley and lentils
- B. Maize, sorghum, millet and lentils
- C. Sorghum, Irish potatoes, millet and barley
- D. Maize, rice, barley and lentils
- E. None of the above

**MCQ4.** In 2009, the U.N. estimated that \_\_\_\_\_ of the world's chronically hungry people are women and girls?

- A. 60 percent
- B. 70 percent
- C. 80 percent
- D. 90 percent
- E. 100 percent

**MCQ5.** Based on the perishability and the extent of preservation required, foods may be classified as:

- A. Perishable
- B. Semi-perishable
- C. Highly perishable
- D. A and B
- E. All of the above

**MCQ6.** Which of the following types of dishes is not prepared using beans?

- A. Soups
- B. Stews
- C. Rice dishes
- D. Salads
- E. All of the above

**MCQ7.** \_\_\_\_\_ is a mixture of fruit or vegetable with spices, salt and/or sugar, vinegar:

- A. Murabbas
- B. Marmalade
- C. Jelly
- D. Chutney
- E. All of the above

**MCQ8.** Europe had a population of \_\_\_\_\_ by the 14<sup>th</sup> century.

- A. 80 million
- B. 90 million
- C. 100 million
- D. 110 million
- E. None of the above

**MCQ9.** Banana originated from \_\_\_\_\_.

- A. Northern Africa
- B. East Africa
- C. Tropical parts of Asia
- D. West Africa
- E. Iberian Peninsula

**MCQ10.** Sterilization forms the basis of Ultra High Temperature (UHT) processing a term also known as:

- A. Commercial sterilization processing
- B. Pasteurization
- C. Aseptic processing
- D. Blanching
- E. None of the above

#### **SECTION B (10 Marks)**

**Answer all the questions in this section in the answer booklet provided.**

**SAQ11.** Justify the relationship between food and cultural identity. **(5 marks)**

**SAQ12.** Briefly explain the history of any **FIVE (5)** African staple foods also used as ingredients. **(5 marks)**

**SECTION C (40 MARKS)**

**Answer any TWO (2) questions in this section in the answer booklet provided.  
Each question in this section carries TWENTY (20) MARKS. Answer any TWO (2)  
question in the answer booklet provided.**

**LAQ13.** Discuss the history of man's eating habits. **(20 marks)**

**LAQ14.** Describe the various cuisines highlighting significant differences in the eating and drinking habits under the following: **(20 marks)**

- (a) Horn of Africa
- (b) North Africa
- (c) Southern Africa
- (d) East Africa
- (e) West Africa

**LAQ15.** (a) Discuss **FOUR (4)** benefits of food processing. **(8 marks)**

(b) Explain **THREE (3)** aims of preservation. **(6 marks)**

(c) Describe **THREE (3)** principles of value addition. **(6 marks)**