



# MERU UNIVERSITY OF SCIENCE AND TECHNOLOGY

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## University Examinations 2013/2014

### SECOND YEAR, SECOND SEMESTER EXAMINATIONS FOR THE DEGREE OF BACHELOR OF SCIENCE IN FOOD SCIENCE AND TECHNOLOGY

#### AFS 2206: FOOD QUALITY ASSURANCE

DATE: DECEMBER 2013

TIME: 2 HOURS

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

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#### QUESTION ONE (30 MARKS)

- a) Explain the following terms as used in food quality assurance (5 Marks)
  - i. Food quality
  - ii. Hazard analysis
  - iii. Food safety
  - iv. Critical limit
  - v. Critical control point
- b) What is food adulteration? (2 Marks)
- c) Distinguish between food quality and food safety (4 marks)
- d) What are the importance of size and shape on acceptability of food quality (4 Marks)
- e) Outline the importance of food standards (5 Marks)
- f) Discuss the necessity of HACCP to a food industry (5 Marks)
- g) Briefly describe the influence of texture on food acceptability (5 Marks)

#### QUESTION TWO (20 MARKS)

- a) What do you understand by food standards (3 Marks)
- b) Define food specifications (3 Marks)
- c) Briefly describe the seven principles of HACCP (14Marks)

#### QUESTION THREE (20 MARKS)

- a) Identify various ways of determining food quality (10 marks)
- b) Discuss the hidden quality characteristic of food (10 Marks)

#### QUESTION FOUR (20 MARKS)

- a) Describe the importance of food regulatory process (5 Marks)
- b) Describe the three classes of food standards (9 Marks)
- c) Explain the importance of color as a good quality attribute. (6 Marks)