INTRODUCTION TO FOOD INDUSTRY

QUESTION ONE

a) Write short notes on the following terms

i) food hygiene (2mks)

ii) Food science (2mks)

iii) Lipid oxidation (2mks)

iv) Food contamination vs food adulteration (4mks)

b) Compare and contrast the functions of the vitamin A and vitamin C (4mks)

c) Differantiate between pasteurization and sterilization. (6mks)

d) How can we control bacterial contamination of food. (5mks)

QUESTION TWO

a) Discuss the role of minerals in enzyme activities (6mks)

b) Explain the causes of Deterioration and spoilage of foods. (9mks)

QUESTION THREE

a) Discuss the different methods of food preservation by freezing. (7mks)

b) Explain the causes of food poisoning. (8mks)

QUESTION FOUR

a) Clarify minerals in the body into major and trace elements (7mks)

b) Explain the causes of food poisoning. (7mks)

QUESTION FIVE

a) Types of food poisoning organisms can be classified into four;Discuss citing examples. (8mks)

b) Explain the causes of food contamination (7mks)

END