



RONGO
UNIVERSITY COLLEGE

(A Constituent College of Moi University)

OFFICE OF THE DEPUTY PRINCIPAL- ACADEMICS AND STUDENTS AFFAIRS

UNIVERSITY EXAMINATIONS

2014/2015 ACADEMIC YEAR

FIRST YEAR SECOND SEMESTER EXAMINATION

FOR

DEGREE

IN

BACHELOR OF SCIENCE AGRIBUSINESS

COURSE CODE: FSN 101

COURSE TITLE: INTRODUCTION TO FOOD INDUSTRY

DATE: 27/5/2015

TIME: 9.00AM-12.00NOON

INSTRUCTIONS TO CANDIDATES

- Answer questions **ONE** and any other **THREE** questions
- Show workings in the answer booklet for award of full marks
- Do not write on the question paper.
- Switch off your mobile phones.
- Each question should begin on a fresh page
- Marks are shown at the end of each question
- Duration is **3 hours**

THIS PAPER CONSISTS (3) PRINTED PAGES

PLEASE TURN OVER

- 1a) Explain the contribution of the food industry to the economy of a country. [4 Marks]
- 1b) Describe characteristics of the food industry. [6 Marks]
- 1c) In many countries food enterprises are now obliged to adopt principles of HCCP. Give the meaning of HCCP and state **three** of its principles that are used in food safety control. [4 Marks]
- 1d) Identify external and internal quality characteristics of food that makes it acceptable to consumers. [5 Marks]
- 1e) Give the selection criteria required by the International Quality Institute Monde Selection during their examination of food quality. [6 Marks]
- 2 a) Explain the advantages and disadvantages of the refining–polishing process that rice grains undergo in consideration to its quality. [5 Marks]
- 2 c) Describe the physical characteristics of rice considered important by the quality standards for rice. [8 Marks]
- 2 d) Give four environmental factors that can cause food contamination. [2 Marks]
3. a) Describe five handling and processing food operations that are carried out during food processing. [10 Marks]
- 3 b) Discuss processing techniques that are used to control the growth of microorganisms in food in order to lengthen their shelf life. [10 Marks]
4. ~~a)~~ b) Discuss emerging food safety issues that are a concern to the food industry. [10 Marks]
- 4 b) Explain why food quality is an important food manufacturing requirement. [5 Marks]

5. a) (i) What is Codex Alimentarius Commission.

[1 Marks]

(ii) Explain the roles of Codex Alimentarius Commission.

[4 Marks]

b) Discuss factors that have led to an increase in the incidence of food-borne diseases in the world today.

[10 Marks]