



MASENO UNIVERSITY

UNIVERSITY EXAMINATIONS 2017/2018

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

CITY CAMPUS

PCN 812: CULTURAL ECOLOGY OF HUMAN FOODS AND NUTRITION

Date: 30th January, 2018

Time: 9.00 - 12.00pm

INSTRUCTIONS:

- Follow the instructions as attached



INSTRUCTIONS:

- This paper is made up of three (3) sections, A, B, and C
- Section A has 10 marks and is composed of Multiple Choice Questions (MCQs)
- Section B has 10 marks and is composed of Short Answer Questions (SAQs)
- Section C has 40 marks and is composed of Long Answer Questions (LAQs)
- Answer ALL questions in sections A and B in the spaces provided in the question paper
- Answer any TWO (2) questions in section C (each question = 20 marks) in the answer booklet provided.

ANSWER SHEET FOR MCQ QUESTIONS

REG. NO _____
COURSE CODE AND TITLE _____
SECTION _____

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

SECTION A

ANSWER ALL QUESTIONS IN THIS SECTION

Choose the correct answer(s) that apply to each of the following questions (10 Marks)

MCQ1. _____ is culture being passed through language acquisition and socialization from generation to generation.

- A. Anthropology
- B. Assimilation
- C. Acculturation
- D. Enculturation
- E. Socialization

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. The cassava or manioc plant has its origin in:

- A. South America
- B. North America
- C. West Africa
- D. Asia
- E. Europe

MCQ4. Who developed a vacuum bottling process to supply food to troops in the French army, which eventually led to canning in tins by Peter Durand in 1810?

- A. Nicolas Appert
- B. Peter Arnold
- C. Donald sterling
- D. Nicholas Sterling
- E. None of the above

MCQ5. Based on the perishability and the extent of preservation required, foods may be classified as: Same question as LAQ16b. One of them should be replaced

- 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. Blanching is used to destroy enzyme activity in:

- A. Starch products
- B. Poultry
- C. Beef
- D. Fruits and vegetables
- E. All of the above

MCQ8. Which of the following is associated with North Africa?

- A. Gari
- B. Coucha
- C. Jollof rice
- D. Fit-fit
- 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. Which of the following is **NOT** a method of chemical preservation?

- A. Use of chemical additives
- B. Pickling
- C. Sterilization
- D. High sugar preservation
- E. None of the above

SECTION B (10 Marks)

SAQ11. Differential between enculturation and acculturation. ?? Not clear (2 marks)

SAQ12. Briefly explain TWO (2) traditional techniques of food preservation. (4 marks)

SAQ13. Justify the relationship between food and cultural identity. (4 marks)

SECTION C (40 MARKS)

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

SAQ14. Select ONE (1) Kenyan cultural community and describe its cuisine under the following headings: (20 marks)

- i. Foods chosen for use (5 Marks)
- ii. Meal patterns (5 Marks)
- iii. Methods of preparation (5 Marks)
- iv. Its indigenous foods and their nutrient groups. (5 Marks)

SAQ15. With reference to ONE (1) religious group describe the following: (20 marks)

- a) Explain the origin of religious food practices (2 Marks)
- b) The nature of religious food practices (6 Marks)
- c) Functions of religious food ideology and practices. (12 Marks)

SAQ16. (a) Discuss FOUR (4) benefits of food processing. (8 marks)

(b) Explain THREE (3) Aims-aims of food preservation. (6 marks)

Based on the perishability and the extent of preservation required, foods may be classified

Same question as MCQ5. One of them should be replaced

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