

**W1-2-60-1-6**

## JOMO KENYATTA UNIVERSITY OF AGRICULTURE AND TECHNOLOGY

**UNIVERSITY EXAMINATIONS 2020/2021**

**SPECIAL/SUPPLEMENTARY EXAMINATIONS**

**PEH 2201: FOOD SCIENCE AND TECHNOLOGY 1**

**DATE: MARCH 2021 TIME: 2 HOURS**

**SECTION A: ANSWER ALL QUESTIONS (48 MARKS)**

1a) Differentiate between food science and food technology (3 marks)

b) Differentiate between classes of food and food constituents (3 marks)

2) Describe important uses and benefit of organic acid (6 marks)

3) Explain six properties of enzymes that are important to the food scientists (6 marks)

4) The use of thermal energy is important in food preservation; give two main purposes of heating food and two types of heating processes (6 marks)

5) What re strengths and weaknesses of food safety situation in Kenya (6 marks)

6) Discuss four objectives of food processing (6 marks)

7) Describe the difference between high risk foods and low risk foods (6 marks)

8) Explain the three types of Hazards (6 marks)

**SECTION B: ANSWER ONLY ONE QUESTION (22 MARKS)**

9) In addition to macro constituents, food also contain micro constituents, describe and explain in details uses and benefit of both food constituents (22 marks)

10) Discuss Hazard Analysis and Critical Control Point (HACCP) (22 marks)

11) Describe in detail the four important principles of food control system (22 marks)