

CHUKA



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**EXAMINATION FOR THE AWARD OF DEGREE OF BACHELOR OF SCIENCE IN
FOOD SCIENCE AND TECHNOLOGY**

FOST 342: FRUIT AND VEGETABLES

STREAMS: BSC FOST Y3S1

TIME: 2 HOURS

DAY/DATE: THURSDAY 6/12/2019

8.30 A.M – 10.30 A.M

INSTRUCTIONS

Answer all questions in section A and two in section B

SECTION A

1. Classify and differentiate fruit beverages into two groups. [8 marks]
2. Differentiate nectar and cordial fruit beverages. [4 marks]
3. (i) Discuss the theory of gel formation and list the influencing factors. [6 marks]
(ii) Explain the reasons in jelly making which might cause failure to set. [5 marks]
4. Discuss four methods used for pickles preparation. [7 marks]

SECTION B

5. (a) (i) Explain clarification with respect to fruit juice processing. [2 marks]
(ii) Describe six different methods used for juice clarification. [12 marks]
(b) Outline the problems that can be encountered in pickle making. [6 marks]
6. (a) List five problems experienced in jam production and how they can be solved.

[10 marks]

- (b) Describe 3 processes for cooking fruits in syrup to make a preserve. [10marks]
7. (a) Classify fruits and give examples. [5 marks]

(b) Use flow chart diagram to highlight the steps in Sauerkraut processing.

[15

marks]
