

CHUKA



UNIVERSITY

UNIVERSITY EXAMINATIONS

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

FOST 101: INTRODUCTION TO THE FOOD INDUSTRY

STREAMS: BSC (FOST) Y1S1

TIME: 2 HOURS

DAY/DATE: WEDNESDAY 06/12/2017

11.30 A.M. – 1.30 P.M.

INSTRUCTIONS: ANSWER ALL QUESTIONS IN SECTION A AND ANY OTHER
TWO QUESTIONS IN SECTION B

SECTION A

1. (a) Explain the aims of food industries in Kenya. [3 marks]
(b) Describe the physiological changes associate with commodities as result of exposure to undesirable temperatures. [6 marks]
2. Describe the degree of food processing giving valid examples. [6 marks]
3. Distinguish between climacteric and non-climacteric commodities. Give two examples of each. [4 marks]
4. Explain the non-biological factors that affect quality of raw food commodities.[4 marks]
5. (a) Differentiate physiological maturity from horticultural maturity. [4 marks]
(b) Discuss the main concerns of food processing. [3 marks]

SECTION B

6. (a) Describe the operations of packinghouses. [12 marks]
(b) Define food spoilage and describe the criteria for food fit for consumption. [8 marks]
7. (i) Use relevant examples to explain the causes of postharvest losses. [10marks]
(ii) Discuss pre-harvest factors that affect the quality of raw food commodities. [10 marks]

FOST 101

8. (a) Describe the beneficial and harmful effects of MAS and CAS. [6 marks]
- (b) Define and describe quality factors in foods. [14 marks]
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