



1ST SEM. 2017/2018

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UNIVERSITY OF SWAZILAND

FINAL EXAMINATION PAPER

- PROGRAMME** : **BACHELOR OF SCIENCE IN
CONSUMER SCIENCE EDUCATION,
CONSUMER SCIENCE AND
FOOD SCIENCE, NUTRITION AND
TECHNOLOGY
YEAR II**
- COURSE CODE** : **FNS205**
- TITLE OF PAPER** : **FOOD SCIENCE**
- TIME ALLOWED** : **TWO (2) HOURS**
- INSTRUCTIONS** : **ANSWER QUESTION ONE (1)
AND ANY OTHER (2) QUESTIONS**

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GRANTED BY THE CHIEF INVIGILATOR**

QUESTION 1 [COMPULSORY]

- a) Discuss the composition of starch, list **five (5)** properties of starch and **three (3)** applications of starch in the manufacture of food by giving an example in each application.
(15 Marks)
- b) Explain the process of starch gelatinization and retrogradation.
(10 Marks)
- c) Draw the structure of cellulose.
(10 Marks)
- d) Differentiate between homopolysaccharide and heteropolysaccharide.
(5 Marks)

[TOTAL MARKS = 40]

QUESTION 2

- a) Discuss the function of proteins in the following applications and give an example of a food product in each application.
- i. Emulsification
 - ii. Forming
 - iii. Increasing viscosity
- (18 Marks)
- b) A group of women in a community project made apricot jam, only to find that their product was runny. Explain what could have gone wrong with the following ingredients:
- i. Sugar
 - ii. Pectin
 - iii. Citric acid
- (12 Marks)

[TOTAL MARKS = 30]

QUESTION 3

- a) Discuss **six (6)** uses of enzymes in the food industry. (12 Marks)
- b) Discuss **five (5)** changes that take place in the ripening of fruits and vegetables. (10 Marks)
- c) Explain the process of hydrolytic and oxidative rancidity in foods containing fats and also explain what preventative measures can be taken. (8 Marks)

[TOTAL MARKS = 30]

QUESTION 4

- a) Discuss **five (5)** food hygiene practices. (10 Marks)
- d) Name **two (2)** naturally occurring organic acids in foods and explain their role. (5 Marks)
- b) Discuss the **five (5)** major ingredients in bread making and their function. (10 Marks)
- c) Discuss the maillard browning reaction in food. (5 Marks)

[TOTAL MARKS = 30]