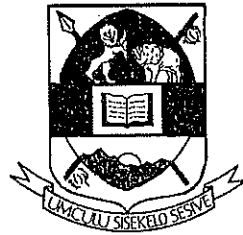


51

1ST SEM. 2020/2021



PAGE 1 OF 3

UNIVERSITY OF ESWATINI
MAIN EXAMINATION PAPER

- PROGRAMME** : **BACHELOR OF SCIENCE IN FOOD
SCIENCE, NUTRITION AND
TECHNOLOGY, CONSUMER
SCIENCE, CONSUMER SCIENCE
EDUCATION LEVEL 4**
- COURSE CODE** : **FNS405**
- TITLE OF PAPER** : **FOOD PRESERVATION**
- TIME ALLOWED** : **TWO (2) HOURS**
- INSTRUCTIONS** : **ANSWER QUESTION ONE (1)
AND ANY OTHER (2) QUESTIONS**

**DO NOT OPEN THIS PAPER UNTIL PERMISSION HAS BEEN
GRANTED BY THE CHIEF INVIGILATOR**

52

QUESTION 1 [COMPULSORY]

- a) Describe the **four (4)** advantages of fermenting foods. (12 Marks)
- b) Give **four (4)** examples of chemical additives that could be used in food preservation. (4 Marks)
- c) Describe **two (2)** ways in which low temperature can be applied in food preservation. (4 Marks)
- d) Explain **two (2)** types of drying techniques that could be utilized in the preservation of food. (10 Marks)
- e) Discuss the process of canning and list **three (3)** reasons that might lead to spoilage of canned foods. (10 Marks)

[TOTAL = 40 MARKS]

QUESTION 2

- a) Discuss the following techniques in thermal processing:
 - i. Pasteurization
 - ii. Commercial sterilization(10 Marks)
- b) Discuss **three (3)** functions of starter cultures. (9 Marks)
- c) Explain **three (3)** points to consider in storage of dried foods. (6 Marks)
- d) Discuss **two (2)** benefits of blanching fruits and vegetables. (5 Marks)

[TOTAL = 30 MARKS]

QUESTION 3

Describe the **three (3)** types of preservation techniques used in your term project, stating the principle applied in each case. Among the techniques used, which method was the best and why?

(30 Marks)

[TOTAL = 30 MARKS]

QUESTION 4

- a) Discuss UHT processing and Aseptic packaging in thermal preservation. (10 Marks)
- b) Discuss the **four (4)** techniques that can be used in proper food handling before processing. (20 Marks)

[TOTAL = 30 MARKS]