



UNIVERSITY OF SWAZILAND
Faculty of Health Sciences

DEGREE IN ENVIRONMENTAL HEALTH
FINAL EXAMINATION PAPER 2005

TITLE OF PAPER : **FOOD PROCESSING AND INSPECTION**

COURSE CODE : **EHS 514**

DURATION : **2 HOURS**

MARKS : **100**

INSTRUCTIONS :

- : **READ THE QUESTIONS & INSTRUCTIONS CAREFULLY**
- : **ANSWER ANY FIVE QUESTIONS**
- : **EACH QUESTION CARRIES 20 MARKS.**
- : **WRITE NEATLY & CLEARLY**
- : **NO PAPER SHOULD BE BROUGHT INTO OR OUT OF THE EXAMINATION ROOM.**
- : **BEGIN EACH QUESTION ON A SEPARATE SHEET OF PAPER.**

DO NOT OPEN THIS QUESTION PAPER UNTIL PERMISSION IS GRANTED BY THE INVIGILATOR.

QUESTION 1

Discuss the milling of maize under the following topics:

- a) Reasons for milling (8 Marks)
- b) The milling process (12 Marks)

QUESTION 2

Discuss blanching principles and enzyme inactivation (20 Marks)

QUESTION 3

Umbutfo defence had been buying UHT milk and had observed that this milk remained fresh for many months outside the fridge. When they changed to buying pasteurized milk, they noticed that after 24 hours outside the fridge the milk got spoiled. Explain to them the possible causes for these differences and the differences in the processing of these milks (20 Marks)

QUESTION 4

Write short notes about the following:

- a) Exhaustion during sterilization (12 Marks)
- b) Four advantages of twin screw extruders (8 Marks)

QUESTION 5

Discuss the application of extruders in producing a variety of foods (20 Marks)

QUESTION 6

Discuss the effect of dehydration on food texture (20 Marks)