

**UNIVERSITY OF SWAZILAND
FACULTY OF HEALTH SCIENCES**

EXAMINATION: **Final Examination** **May, 2005**

PROGRAM: **Bachelor of Environmental Health Science IV**

COURSE: **Food Processing and Inspection**

COURSE CODE: **EHS 514**

INSTRUCTION: **ANSWER ANY FOUR (4) QUESTIONS**

TIME ALLOWED: **2 Hours**

**THIS PAPER MUST NOT BE OPENED UNTIL PERMISSION HAS BEEN
GRANTED BY THE INVIGILATOR.**

QUESTION 1

Briefly discuss the reasons and principles for subjecting food to heat treatment

(25 Marks)

QUESTION 2

a) Briefly describe vat pasteurization

(10 Marks)

b) Explain regeneration in continuous flow systems

(5 Marks)

c) Given: That incoming milk is 5°C; Pasteurized milk is 72°C; regeneration rate is 90%; To what temperature will incoming milk be raised by regeneration? to what temperature will pasteurized milk be cooled by regeneration ?

(10 Marks)

QUESTION 3

a) Discuss the effect and merits of microwave heating on foods

(10 Marks)

b) Discuss the classification of equipment used for continuous flow sterilization

(15 Marks)

QUESTION 4

a) Discuss the effect of blanching on foods

(16 Marks)

b) Explain 3 reasons for carrying out food extrusion

(9 Marks)

QUESTION 5

Discuss the effect of irradiation on foods

(25 Marks)