



**UNIVERSITY OF SWAZILAND**  
Faculty of Health Science

Department of Environmental Health  
Sciences

Final Examination 2007

- TITLE OF PAPER : FOOD FERMENTATION AND DAIRY SCIENCE
- COURSE CODE : EHS 513
- DURATION : 3 HOURS
- MARKS : 100
- INSTRUCTIONS : READ THE QUESTIONS & INSTRUCTIONS  
CAREFULLY
- : ANSWER FIVE QUESTIONS
- : EACH QUESTION CARRIES 20 MARKS
- : NO PAPER SHOULD BE BROUGHT INTO NOR OUT  
OF THE EXAMINATION ROOM
- : BEGIN EACH QUESTION ON A SEPARATE SHEET  
OF PAPER

DO NOT OPEN THE QUESTION PAPER UNTIL PERMISSION HAS BEEN  
GRANTED BY THE INVIGILATOR.

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**QUESTION 1**

Write short notes about the following:

- a. Dye reduction tests (10 Marks)
- b. Antibiotics in milk (10 Marks)

**QUESTION 2**

Explain and illustrate the following milk constituent:

- a) Lactose (10 Marks)
- b) Triacylglycerides (10 Marks)

**QUESTION 3**

Discuss the fermentation technology of fish sauces (20 Marks)

**QUESTION 4**

- a) Outline the four major steps in beer production (20 Marks)

**QUESTION 5**

Outline the procedure for:

- a) Bread making (10 Marks)
- b) Emasi making (10 Marks)

**QUESTION 6**

Explain four reasons for preventing contamination of fermentation systems and briefly describe five practices that you can employ to prevent contamination of your fermentation process. (20 Marks)