



**UNIVERSITY OF SWAZILAND**  
Faculty of Health Science

Department of Environmental Health  
Sciences

Final Examination 2007

- TITLE OF PAPER : FOOD PROCESSING AND INSPECTION
- COURSE CODE : EHS 514
- 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**

Discuss food processing by microwave heating (20 Marks)

**QUESTION 2**

Discuss the principle of food processing by freeze drying and its advantages over conventional dehydration (20 Marks)

**QUESTION 3**

Briefly discuss the following:

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

**QUESTION 4**

Briefly discuss the following

- a) UHT processing technique and its effect on shelf life of milk (12 Marks).
- b) In-container sterilization (8 Marks).

**QUESTION 5**

Discuss food processing by ohmic heating (20 Marks)

**QUESTION 6**

Discuss the following:

- a. Supercritical fluid extraction (12 Marks)
- b. Case hardening (8 Marks)