

OK
M. K. ...
12/11/08

**UNIVERSITY OF SWAZILAND
FACULTY OF HEALTH SCIENCES**



EXAMINATION: **Final Examination**

PROGRAM: Bachelor of Environmental Health Science V

COURSE: Fermented Foods

COURSE CODE: EHS 505

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

Describe and illustrate the major phases of growth of culture during a fermentation process.

(25 Marks).

QUESTION 2

a) Briefly discuss the commonly used carbon sources for most fermentations

(16 Marks)

b) Briefly describe three possible sources of micro-organisms that can be used for fermentation culture.

(9 Marks)

QUESTION 3

Explain fed - batch culture systems and briefly describe any of its four possible applications in food fermentations.

(25 Marks)

QUESTION 4

Discuss the fermentation technology of fish sauces

(25 Marks)

QUESTION 5

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.

(25 Marks)