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See corrections
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15/11/08*

**UNIVERSITY OF SWAZILAND
FACULTY OF HEALTH SCIENCES**



EXAMINATION: **Final Examination**

PROGRAM: Bachelor of Environmental Health Science IV

COURSE: Food Processing

COURSE CODE: EHS 507

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 (9 Marks)

b) Explain regeneration in continuous flow systems (6 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 to by regeneration? to what temperature will pasteurized milk be cooled by regeneration? (8 Marks)

QUESTION 3

a) Discuss the effect of microwave heating on foods (9 Marks)

b) Discuss the classification of equipment used for continuous flow sterilization (16 Marks)

QUESTION 4

a) Briefly discuss the effect of blanching on foods (12 Marks)

b) Give 2 reasons for carrying out food extrusion (6 Marks)

c) Discuss the effect of freeze drying on food texture (7 Marks)

QUESTION 5

Discuss the effect of irradiation on foods (25 Marks)