



**UNIVERSITY OF SWAZILAND**  
Faculty of Health Science

Department of Environmental Health  
Sciences

Main Examination 2010

Title of paper: FOOD PROCESSING

Course code: EHS 507

Time allowed: 2 hours

Marks allocation: 100 Marks

**Instructions:**

- 1) Read the questions and instructions carefully
- 2) Answer ANY FOUR (4) questions
- 3) Each question is weighted 25 marks
- 4) Write neatly and clearly
- 5) Begin each question in a separate sheet of paper

This paper is not to be opened until the invigilator has granted  
permission

**QUESTION 1**

Briefly discuss the following:

- a) The reasons for milling (8 Marks)
- b) The milling process of maize (12 Marks)
- c) The reasons why highly refined maize is less nutritious than Coarsely milled one (5 Marks)

**QUESTION 2**

- a) Discuss the principle of blanching foods (15 Marks)
- b) Briefly discuss the application of extrusion in the production of energy based foods (10 Marks)

**QUESTION 3**

Discuss microwave food processing under the following Topics: principle, effect on foods, application. (25 Marks)

**QUESTION 4**

Discuss the following:

- a. Exhaustion (13 Marks)
- b. Case hardening (12 Marks)

**QUESTION 5**

Write short notes about the following food processing techniques:

- a) Ohmic heating. (18 Marks)
- b) Supercritical fluid extraction (7 Marks)