



SCHOOL OF PROFESSIONAL STUDIES

DIPLOMA IN AGRIBUSINESS

UNIT CODE/NAME: DAG 163: FOUNDATIONS OF FOOD SCIENCE AND TECHNOLOGY

January – April 2018/2019 End Semester Exam - Time: 2 Hours

Instructions: Answer Question ONE (Compulsory) and any other TWO questions.

SECTION A: COMPULSORY

QUESTION ONE

- a) Define the term food (2 marks)
- b) Differentiate food science and food technology (4 marks)
- c) Mention **three** benefits of bacteria in food science (3 marks)
- d) State **four** primary functions of proteins (4 marks)
- e) Mention **six** causes of food poisoning (6 marks)
- f) State **four** ways of preventing cross contamination of food (4 marks)
- g) Distinct food colourants and food additives (4 marks)
- h) State **three** methods of storing food with low temperature (3 marks)

QUESTION TWO

- a) Explain **three** pillars of food security (12 marks)
- b) Explain **three** reasons of blanching food (3 marks)

QUESTION THREE

- a) Explain **three** advantages of drying method of food preservation (6 marks)

- b) Describe the process of vacuum packaging technology in food preservation (9 marks)

QUESTION FOUR

- a) Vegetable food is important to human diet. Expound (6 marks)
- b) Describe **three** ways of controlling food poisoning (9 marks)

QUESTION FIVE

- a) Using examples, explain chemical factors that cause deterioration of food (9 marks)
- b) Explain **three** merits of cold temperature handling of food (6 marks)