



PAMIBIA UNIVERSITY
OF SCIENCE AND TECHNOLOGY

FACULTY OF NATURAL RESOURCES AND SPATIAL SCIENCES

DEPARTMENT OF AGRICULTURE AND NATURAL RESOURCES SCIENCES

QUALIFICATION: BACHELOR OF AGRICULTURE	
QUALIFICATION CODE: 77BAGR	LEVEL: 7
COURSE CODE: FST720S	COURSE NAME: FOOD SCIENCE AND TECHNOLOGY
DATE: January 2019	PAPER: THEORY
DURATION: 3 Hours	MARKS: 100

SUPPLEMENTARY / SECOND OPPORTUNITY EXAMINATION QUESTION PAPER	
EXAMINER(S)	DR. PETER GEORGE BILLE
MODERATOR:	DR. NDITANGE SHIGWEDHA

INSTRUCTIONS
<ol style="list-style-type: none">1. Answer ALL questions and read them carefully.2. Write clearly and neatly.3. Number your answers clearly.

PERMISSIBLE MATERIALS

1. Examination paper.
2. Examination script.

THIS QUESTION PAPER CONSISTS OF 2 PAGES (Including this front page)

SECOND OPPORTUNITY FINAL EXAMINATION

- Q1.** Discuss the main factors that influence the choice of heat treatment in food processing and differentiate pasteurization from sterilization. [10]
- Q2.** List the most important nutrients in food and discuss their general functions of each. [10]
- Q3.** Explain the reasons for processing food and factors that influence fermentation. [10]
- Q4.** Additives are important ingredients in processed foods. List them and discuss their functions and concerns. [10]
- Q5.** Discuss food toxicology, types, symptoms and how to avoid toxins in human diets. [10]
- Q6.** Explain how Fermented Milk (Omaere) is processed and differentiate it from Yoghurt in terms of microorganisms, incubation period and related temperatures. [10]
- Q7.** List the types of packaging materials used in processed foods and explain the reasons for packaging and labelling. [10]
- Q8.** Blanching is an important processing in canning. Describe the method and purpose. [10]
- Q9.** Discuss the health condition of Vicky when her weight is 55 kg and her height is 1.8 meters and provide advice to control her health status. [10]
- Q10.** In order to process 60% juice you need to add portable water in pure juice. How much water would you add in 25 L of pure juice? Also explain why fruit juices are pasteurized at lower temperatures compared to fermented milk products like Yoghurt. [10]

END OF SECOND OPPORTUNITY EXAM