



**NAMIBIA UNIVERSITY
OF SCIENCE AND TECHNOLOGY**

Faculty of Natural Resources and Spatial Sciences

Department of Natural Resources and Agricultural Sciences

QUALIFICATION: BACHELOR OF AGRICULTURE	
Qualification Code: 27BAGR	Level: 7
Course: Food Science & Technology	Course Code: FST 720S
Date: November 2018	Session:
Duration: 3 h	Marks: 100

2nd OPPORTUNITY EXAMINATION QUESTION PAPER

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MODERATOR: Dr Nditange Shigwedha

This paper consists of 2 pages including this front page

INSTRUCTIONS

1. Answer ALL the questions and read them carefully.
2. Write clearly and neatly.
3. Number the answers clearly.

PERMISSIBLE MATERIALS

1. Examination paper.
2. Examination script.

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