



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: 27BAGR	LEVEL: 7
COURSE CODE: FST 720S	COURSE NAME: FOOD SCIENCE AND TECHNOLOGY
SESSION: NOVEMBER 2019	PAPER: THEORY
DURATION: 3 HOURS	MARKS: 100

FIRST OPPORTUNITY EXAMINATION QUESTION PAPER	
EXAMINER(S)	DR P.G. BILLE
MODERATOR:	DR N. SHIGWEDHA

INSTRUCTIONS
1. Answer ALL the questions. 2. Write clearly and neatly. 3. Number the answers clearly.

PERMISSIBLE MATERIALS

1. All written work MUST be done in blue or black ink
2. No books, notes and other additional aids are allowed

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

Question 1

Food is generally processed before consumption. Explain the reasons for that and state the factors that determine the choice of heat treatment in food processing. [10]

Question 2

If John weighs 85 kg with a height of 1.5 m how would you describe his health status and what guidance would you give to improve it? [10]

Question 3

Discuss the causes, symptoms and cure of the following nutritional disorders:

- a) Rickets [2]
- b) Kwashiorkor [2]
- c) Obesity [2]
- d) Marasmus [2]
- e) Goitre [2]

Question 4

List the essential nutrients in food and provide their general functions, including the causes of food allergy and intolerance [10]

Question 5

Fermentation is one of the standard methods in food processing and preservation.

Name six (6) factors that influence fermentation process and list some remarkable Food products which are made by fermentation. [10]

Question 6

Food additives are important ingredients in processed foods. List five (5) and state their general functions or uses in the food and also provide consumers concerns. [10]

Question 7

Processed foods are packed and labelled before distribution. List the most modern packaging materials, reasons for packaging and specify the type of information required on those labels. [10]

Question 8

Yoghurt and Commercial Sour Milk (Omaere) have excellent thick consistency compared to the traditional Omaere. Explain the reasons for that and how would you improve on the traditional Omaere for your rural community? [10]

Question 9

Name all parts of the human digestive system and provide the normal function for each. Discuss peristalsis in digestion. [10]

Question 10

Explain what is meant by food toxicology and characterize the types of food toxicants in human and explain on how to avoid them. [10]

END OF EXAMINATION
