



MURANG'A UNIVERSITY OF TECHNOLOGY

SCHOOL OF HOSPITALITY AND TOURISM MANAGEMENT

DEPARTMENT OF HOSPITALITY MANAGEMENT

UNIVERSITY ORDINARY EXAMINATION

2018/2019 ACADEMIC YEAR

**FIRST YEAR SECOND SEMESTER EXAMINATION FOR, DIPLOMA IN
FOOD SCIENCE TECHNOLOGY**

DFT 058 – FOOD PROCESSING AND PRESERVATION

DURATION: 2 HOURS

DATE:

TIME:

Instructions to candidates:

1. Answer question One and Any Other Two questions
2. Mobile phones are not allowed in the examination room.
3. You are not allowed to write on this examination question paper.

SECTION A: ANSWER ALL QUESTIONS IN THIS SECTION

QUESTION ONE (30 MARKS)

- a) In your own words, define food deterioration (2 marks)
- b) Outline five reasons why heat treatment is important (5 marks)
- c) Outline five disadvantages of sun drying (5 marks)
- d) Explain four methods of heat treatment (8 marks)
- e) Describe five methods of concentration (10 marks)

SECTION B - ANSWER ANY TWO QUESTIONS IN THIS SECTION

QUESTION TWO (20 MARKS)

- a) Explain five causes of food deterioration (10 marks)
- b) Explain five factors to consider when dehydrating food (10 marks)

QUESTION THREE (20 MARKS)

- a) Describe five reasons why food is preserved (10 marks)
- b) Describe five main methods of food preservation (10 marks)

QUESTION FOUR (20 MARKS)

- a) State five qualities that should be retained in foods during food preservation (5 marks)
- b) Explain five means of controlling the causes of food deterioration (10 marks)
- c) Preservation aims at preventing micro-organisms from contaminating the food. State five ways of achieving this (5 marks)