



MURANG'A UNIVERSITY OF TECHNOLOGY
SCHOOL OF HOSPITALITY AND TUORISM MANAGEMENT

DEPARTMENT OF HOSPITALITY

UNIVERSITY ORDINARY EXAMINATION

2023/2024 ACADEMIC YEAR

SECOND YEAR SECOND SEMESTER EXAMINATION FOR DIPLOMA

FOP/FT/CR/02/06: FOOD PRODUCT PROCESSING

DURATION: 2 HOURS

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. Define the term
 - i. Fats. (2 marks)
 - ii. Oils. (2 marks)
- b. list two sources of fats and two sources of oil. (4 marks)
- c. distinguish with examples between saturated and unsaturated fatty acids
- d. state four objectives of hydration of oil. (4 marks)
- e. explain the following characteristics of fats and oil
 - i. Iodine value (2 marks)
 - ii. Saponification. (2 marks)
- f. state four properties of saturated fatty acids. (4 marks)
- g. state four ingredients and proportions used in production of mayonnaise. (4 marks)
- h. list four functional properties of fats. (4 marks)
- i. Explain the process of determination of melting point of a fat. (6 marks)
- j. List down 2 types of salads.

SECTION B – ANSWER ANY TWO QUESTIONS IN THIS SECTION

QUESTION TWO (20 MARKS)

Describe the production process of fats and oils. (20 marks)

QUESTION THREE (20 MARKS)

- a. Using a flow chart explain the process of manufacturing of margarine (15 marks)
- b. State five defects found in butter. (5 marks)

QUESTION FOUR (20 MARKS)

- a. Describe the procedure for making mayonnaise. (12 marks)
- b. Explain the chemical modification of oils. (8 marks)

QUESTION FIVE (20 MARKS)

- a. Explain the process of extraction of fats from oil seeds. (11 marks)
- b. Describe the following physical properties of fats
 - i. Viscosity. (3 marks)
 - ii. Density. (3 marks)
 - iii. Refractive index. (3 marks)