



TECHNICAL UNIVERSITY OF MOMBASA

FACULTY OF APPLIED AND HEALTH SCIENCES

DEPARTMENT OF PURE & APPLIED SCIENCES

UNIVERSITY EXAMINATION FOR:

BACHELOR OF SCIENCE IN FOOD TECHNOLOGY AND QUALITY ASSURANCE

BSFQ 14S, BSFQ 15S2 YEAR 3 SEMESTER 2

AFS 4207 : DAIRY SCIENCE PAPER 1

END OF SEMESTER EXAMINATION

SERIES: APRIL 2016

TIME: 2 HOURS

DATE: Pick Date Select Month Pick Year

Instructions to Candidates

You should have the following for this examination

-Answer Booklet, examination pass and student ID

This paper consists of Choose No questions. Attempt Choose instruction.

Do not write on the question paper.

Question ONE

- a) Describe briefly the flavour and aroma of milk 4marks
- b) Outline the nutritional importance of milk 4marks
- c) Outline changes in milk quality during the process of heating 4marks
- d) Outline four properties of milk 4marks
- e) Explain four ways of storing milk at home 4marks
- f) Describe milk quality control 4marks
- g) Outline the procedure used in preservation of sample that milk samples for chemical tests.
6marks

Question TWO

- a) Discuss three major components of the cow's udder. 12 marks
- b) Explain bactoscan test and coliform test used in sediment tests of milk 8marks

Question THREE

- a) Discuss the milk components under;
- i) Milk fat 8marks
 - ii) Milk protein 12marks

Question FOUR

- a) Discuss the apparatus and procedure used in testing quality of milk using the alcohol test 10marks
- b) When milk is consumed one is bound to benefit from calcium and potassium in milk. Discuss the three benefits of each of the above components of milk to the consumer 10marks

Question FIVE

- 5a) Milk adulteration is a menace that need to be curbed if we are to achieve milk quality for human consumption. Discuss six ways in which milk can be adulterated. 12 marks
- 5 b) Explain organoleptic tests of milk (8marks)