



TECHNICAL UNIVERSITY OF MOMBASA

FACULTY OF APPLIED AND HEALTH SCIENCES

DEPARTMENT OF PURE & APPLIED SCIENCES

UNIVERSITY EXAMINATION FOR:

DIPLOMA IN FOOD TECHNOLOGY AND QUALITY ASSURANCE

AFS 2210: FRUITS AND VEGETABLES TECHNOLOGY I

SPECIAL/SUPPLEMENTARY EXAMINATION

SERIES: SEPTEMBER 2018

TIME: 2 HOURS

DATE: Sep 2018

Instructions to Candidates

You should have the following for this examination

-Answer Booklet, examination pass and student ID

This paper consists of **FIVE** questions. Attempt question ONE (Compulsory) and any other TWO questions.

Do not write on the question paper.

Question ONE

- a. Explain two form of pasteurization fruit and vegetable juices **(4marks)**
- b. Highlight three methods of wet cleaning food raw materials **(3marks)**
- c. Describe the following products
 - i. marmalade **(2marks)**
 - ii. sauekraut **(2marks)**
- d. highlight four quality assessment parameters for fruits juices **(4marks)**
- e. Explain the importance of following ingredients in jellies
 - i. Sugar **(2marks)**
 - ii. pectin **(2marks)**
 - iii. Acid **(2marks)**
- f. Explain three techniques of clarifying processed juices fruits **(3marks)**
- g. Explain the importance of the following operations in of fruit processing
 - i. Concentration in jam production **(3marks)**
 - ii. Cleaning **(3marks)**

Question TWO

- a. Highlight four methods of preserving processed juice **(8marks)**
- b. Explain the objective and importance sterilization in food processing **(7marks)**

Question THREE

- a. Highlight the operations involved in the production of dehydrated fruit and vegetables **(9marks)**
- b. Explain the process of thawing frozen fruits **(6marks)**

Question FOUR

- a) Highlight the role of fill liquids and fill media in canning **(5marks)**
- b) Explain the influence of pH on heat processing of foods **(6marks)**

Question FIVE

- a) Discuss the production of marmalade **(9marks)**
- b) Describe two methods of exhaustion in canning process **(6marks)**