



Technical University of Mombasa

Faculty of Applied and Health Sciences

DEPARTMENT OF PURE AND APPLIED SCIENCES

UNIVERSITY EXAMINATION FOR THE DEGREE OF BACHELOR OF SCIENCE IN
FOOD TECHNOLOGY & QUALITY ASSURANCE TECHNOLOGY

BSFQ 13S

AFS 4101 : INTRODUCTION TO FOOD TECHNOLOGY AND QUALITY ASSURANCE

SEMESTER EXAMINATION

DECEMBER 2013 SERIES

2 HOURS

Instructions to candidates:

This paper consist of **FIVE** questions

Answer question **ONE** (compulsory) and any other **TWO** questions

QUESTION ONE

- a) Define the terms;
- (i) Food safety (3marks)
 - (ii) Total quality management (3marks)
- b) State the meaning of 'shelf life' of a food (2marks)
- c) Distinguish between intrinsic and extrinsic food quality attributes (8marks)
- d) Outline the key livestock support and marketing services that were initiated to expand the export oriented dairy production by the European settlers in Kenya (8marks)
- e) Discuss how environmental aspects influence food quality attributes (6marks)

QUESTION TWO

Discuss the role of inspection in food control.

(20marks)

QUESTION THREE

Discuss how the following animal production aspects influence quality attributes of food products

a) Animal feeding

(10marks)

b) Housing conditions

(10marks)

QUESTION FOUR

Discuss the importance of the following food quantity attributes

a) Product reliability

(10marks)

b) Convenience of use

(10marks)

QUESTION FIVE

Discuss the general principles of food hygiene

(20marks)