



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

AFS2205 : FOOD PROCESSING AND PRESERVATION

SPECIAL SUPPLEMENTARY EXAMINATION

SERIES: JULY 2025

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 **FIVE** questions. Attempt question ONE (Compulsory) and any other TWO questions.

Do not write on the question paper.

QUESTION ONE

- (a) Explain the following terms (3marks)
- (i) Food processing (ii) Food preservation
- (b) Describe the following changes in freezing (4marks)
- (i) Freezer burns (ii) Drip loss
- (c) Describe the following processes in thermal treatment of food. (6marks)
- (i) Pasteurization (ii) Blanching (iii) Batch holding method.
- (d) Discuss brining as a preservation process. (4marks)
- (e) Highlight five advantages of drying foods. (5marks)
- (f) State five benefits of food processing industries. (5marks)
- (g) Explain “Commercial sterility” as used in thermal processing of foods. (3marks)

QUESTION TWO

- (a) Highlight five common spoilage of canned food products. (5 marks)
- (b) Explain the processing stages in the preservation of fruits by canning. (10marks)

QUESTION THREE

- (a) Explain how smoking achieves preservation effect. (5marks)
- (b) Outline the processing stages of salted dried / smoked fish. (10marks)

QUESTION 4

- (a) Describe the three levels of low temperature preservation. (6marks)
- (b) Highlight the advantages of Controlled/ Modified Atmosphere storage of fruits and vegetables. (9marks)

QUESTION FIVE

Describe the following methods of drying food.

- (a) Cabinet drying (8marks)
- (b) Tunnel drying (7marks)