



(University of Choice)

**MASINDE MULIRO UNIVERSITY OF SCIENCE AND TECHNOLOGY**

**MAIN CAMPUS**

**UNIVERSITY EXAMINATIONS**

**2023/2024 ACADEMIC YEAR**

**FIRST YEAR FIRST SEMESTER EXAMINATIONS FOR THE DEGREE OF BACHELOR  
OF SCIENCE IN FOOD SCIENCE AND TECHNOLOGY**

**COURSE CODE: AFT 101**

**COURSE TITLE: INTRODUCTION TO FOOD INDUSTRY**

**DATE: 14<sup>th</sup> Dec, 2023 TIME: 3 – 5 PM**

**INSTRUCTIONS TO CANDIDATES**

**MMUST observes ZERO tolerance to Examination Cheating**

***Answer ALL questions***

### SECTION A (30 MARKS)

- Q1. List FIVE advantages of food processing (5 Marks)
- Q2. Give the meaning of the following terms;
- i) Sorting (2marks)
  - ii) Blanching (2marks)
  - iii) Grading (2marks)
- Q3. Discuss the importance of water in human nutrition? (6 Marks)
- Q4. Discuss the importance of food processing in the development of a country. (6 Marks)
- Q5. List
- a) Four water soluble Vitamins (4 Marks)
  - b) Three Fat Soluble Vitamins (3 Marks)

### SECTION B (40 MARKS)

*Answer any TWO questions in this section.*

- Q6. i) What is packaging of food? (2 Marks)
- ii) Outline and discuss SEVEN functions of food packaging (14 Marks)
  - iii) List four basic labelling requirements on a commercial food package. (4 Marks)
- Q7 i) Discuss carbohydrates (10 Marks)
- ii) Mention FIVE foods that provide fats in human diet (5 marks)
  - iii) State FIVE functions of proteins in the human body (5 marks)
- Q8. i) What is sanitation? (2 Marks)
- ii) Discuss the classifications of various types of liquid waste. (10 Marks)
  - iii) Discuss using appropriate sketches the hierarchy of industrial waste management. (8 Marks)