



MAASAI MARA UNIVERSITY

**REGULAR UNIVERSITY EXAMINATIONS
2022/2023 ACADEMIC YEAR
SECOND YEAR FIRST TRIMESTER**

**SCHOOL OF PURE, APPLIED AND HEALTH
SCIENCES
DIPLOMA IN FOOD, NUTRITION AND
DIETETICS**

**COURSE CODE: DND 2104
COURSE TITLE: FOOD PROCESSING AND
PRESERVATION**

DATE: 21/4/2023

TIME: 1430-1730 HRS

INSTRUCTION TO CANDIDATES

Section A: Multiple Choice Questions. Answer ALL Questions

Section B: Short Answer Questions. Answer ALL Questions

Section C: Long Answer Questions. Answer ANY TWO questions.

This paper consists of 5 printed pages. Please turn over.

SECTION A: MULTIPLE CHOICE QUESTIONS (20 MARKS)

1. Which one is not a requirement of food packaging material
 - A. Must keep the product clean
 - B. Must not prevent the product from any damage
 - C. Must keep the product clean
 - D. Must prevent the product from damage
2. Which one is not a disadvantage of aluminium food packaging
 - A. Aluminium can be easily recycled
 - B. Aluminium can be oxidized
 - C. Aluminium does not alter or impart any odour to food
 - D. Aluminium can tear food of high weight
3. Which one is not an application of enzymes in food production
 - A. Used in bread making
 - B. Used in margarine making
 - C. Used in production of alcoholic drinks
 - D. Used in meat tenderization
4. Which one is a disadvantage of using food additives
 - A. They allow our growing urban population to have a variety of food all year round
 - B. They make many possible convenient without the inconvenience of daily shopping
 - C. They may be carcinogenic
 - D. They help improve colour
5. Which one is not a food contaminant
 - A. Heavy metal
 - B. Pesticides
 - C. Enzymes
 - D. Herbicide
6. Which one is not a type of anti-nutrient
 - A. Enzyme inhibitors
 - B. Glucosinotes
 - C. Goitrogens
 - D. Dhurrin
7. Which one is not effect of toxic constituent
 - A. Rapid growth
 - B. Paralysis
 - C. Dementia

- D. Sensory damage
8. Which one is not a reason of food preservation
- A. To eliminate any potential micro-biology
 - B. To reduce variety to the diet
 - C. To produce new products
 - D. To maintain nutritional value of the food
9. Which food is not preserved by fermentation
- A. Butter
 - B. Margarine
 - C. Cheese
 - D. Alcoholic beverage
10. Which one is not true about dehydration/drying as a method of food preservation
- A. It involves complete removal of water
 - B. On reconstitution with water dry food are very close to original foods
 - C. Foods cannot be dried naturally
 - D. Food can be dried through controlled methods
11. Which one is not a method of freezing
- A. Slow freezing
 - B. Refrigeration
 - C. Quick freezing
 - D. De-hydro freezing
12. Which one is not a disadvantage of paper as packaging material
- A. If not treated, rough and not appealing
 - B. In the long run it leads to deforestation
 - C. It is recycled
 - D. Untreated paper is not safe
13. Which one is not a result of microbial growth in milk
- A. Homogenization
 - B. Souring
 - C. Ropiness
 - D. Sweet curdling
14. Which one is not an area of study in food technology and processing
- A. Food chemistry
 - B. Food microbiology
 - C. Food engineering

- D. Food transportation
15. Which one is not a result of food science and technology
- A. Reduction in nutrient deficiency
 - B. Enhanced food safety
 - C. Increased home food preparation time
 - D. Large variety of delicious food choices
16. Which one is not a chemical food preservative
- A. Vinegar
 - B. Salts
 - C. Wood smoke
 - D. Alkalis
17. Which of these foods is not preserved by pasteurization
- A. Milk
 - B. Beer
 - C. Raisins
 - D. Meat
18. Which one is not a result of interaction between food product and packaging materials
- A. Skin attacks
 - B. Asthma
 - C. Inflammatory reactions
 - D. Hair loss
19. Which one does not affect the quality of meat
- A. Tenderness
 - B. Flavour
 - C. Water holding capacity
 - D. Colour.
20. Which one does not indicate deterioration of meat
- A. Abnormal colour
 - B. Off odours
 - C. Abnormal texture
 - D. Bright colour

SECTION B: SHORT ANSWER QUESTIONS (40 Marks)

Answer ALL questions in this section

1. State three advantages of each of the following food packaging materials
(12 marks)
 - (a) Glass
 - (b) Metal
 - (c) Plastic
 - (d) Paper
2. Define food (2 marks)
3. Identify five causes of food insecurity (5 marks)
4. State six major classification of foods (6 marks)
5. Explain three characteristics of enzymes (6marks)
6. Identify nine food additives (9 marks)

SECTION C: LONG ANSWER QUESTIONS (40 MARKS)

Answer any TWO questions from this section

1. (a) Explain five functions of food packaging (10 marks)
(b) Define food technology (2 marks)
(c) Explain four uses of enzymes in food production (8 marks)
2. (a) Define enzyme (2 marks)
(b) Explain six functions of food additives (12 marks)
(c) Giving an example in each case identify three methods of food preservation. (6 marks)
3. (a) Explain three effects of enzymes on quality of food (6 marks)
(b) explain four roles of food technology in dietetic therapy (8 marks)
(c) Identify six causes of food insecurity (6 marks)

//END//