



SECOND YEAR, SECOND SEMESTER EXAMINATION IN AGRICULTURE - 2011/2012

ACH 2201- PRINCIPLES OF FOOD SCIENCE (3:30/30) - REPEAT

EXTERNAL DEGREE

Answer all questions

Time: 2 hours

1. a) Explain the key role of thermal processing in food preservation
b) Discuss the factors influencing the rate of heat transfer during canning of foods

2. a) Explain the role of organic acids as preservatives in food processing
b) Why is blanching carried out in vegetables before freezing?

3. Discuss :
 - a) Modified atmosphere storage of fruits
 - b) Importance of plastic packaging materials in food industry

4. Write **Short notes** on the following;
 - a) Chilling injury in fruits and vegetables
 - b) Salting of foods
 - c) Food poisoning
