

**NATIONAL UNIVESRITY OF LESOTHO
FACULTY OF HEALTH SCIENCES
DEPARTMENT OF NUTRITION
END OF SEMESTER I EXAMINATIONS
NUT 2300– INTRODUCTION TO FOOD SCIENCE AND TECHNOLOGY**

January 2024

100 marks

Time: 3 hours

Answer All questions. The mark for each part is shown in brackets.

Section A

(10 marks)

1. For the following statements, indicate whether they are True or False,
 - i. Chemical agents are the most worrying among others because they keep on increasing the concentration with time.
 - ii. Food additives are broken down into six main categories, food preservatives being one of them.
 - iii. Non-thermal food processing techniques are applied only to solid food substances.
 - iv. Codex Alimentarius Commission is concerned about protecting the health of the consumers and facilitating international food trade.
 - v. HACCP is the system that ensure that food produced for human consumption is safe and nutritious.
 - vi. Food processing is very crucial factor in achieving food security of all countries in the world.
 - vii. Food Fortification is very important action to add preservatives in food to avoid food borne illness.
 - viii. High pressure food processing is one of the non-thermal modes of processing.
 - ix. Enzyme activity is also responsible for food deterioration.
 - x. In Lesotho, HACCP is already mandatory for all people`s foods.

Section B (90 marks)

Question 1

Define these terms as used in food science and technology; (10)

- a. Hazard
- b. Fortification
- c. Adulteration
- d. Food Value Chain
- e. Blanching

Question 2

Copy and complete (20)

Unit Operation	Brief description	Preservative mechanism
Pasteurization		
Fermentation		
Chilling		
Drying		
Freezing		

Question 3

Differentiate between the following;

- a. Quality Control & Quality Assurance (10)
- b. Food Laws & Food Standards (8)

Question 4

- a. Give all the HACCP principles. (7)
- b. State all the quality aspects of food products. (5)
- c. Describe the importance of food processing. (10)

Question 5

- a. Explain any five reasons why there is an increase in the frequency of foodborne diseases. (10)
- b. Write short notes on Codex Alimentarius. (10)

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