



MACHAKOS UNIVERSITY

University Examinations for 2016/2017

SCHOOL OF AGRICULTURE AND NATURAL RESOURCES MANAGEMENT

DEPARTMENT OF AGRIBUSINESS

**FIRST YEAR FIRST SEMESTER EXAMINATION FOR BACHELOR OF SCIENCE IN
AGRIBUSINESS MANAGEMENT**

KBT 101: INTRODUCTIONS TO FOOD INDUSTRY

DATE: 7/12/2016

TIME: 2.00-4.00 PM

INSTRUCTIONS:

ANSWER QUESTION ONE AND ANY OTHER TWO QUESTIONS

QUESTION ONE: COMPULSORY (30 MARKS)

- a) Explain the five consumer concerns in the food industry in the world. (10 marks)
- b) Explain reasons you would give an entrepreneur starting a food industry to use food additives. (10 marks)
- c) Explain Five objectives for an Effective National Food Safety Control System (10 marks)

QUESTION TWO (20 MARKS)

- a) Define the following terms
 - i) green meat
 - ii) PSE
 - iii) DFD Meats (4 marks)
- b) Explain the differences between the three basic processing methods of milk (10 marks)
- c) briefly explain three types of ways of meat maturing or aging (6 marks)

QUESTION THREE (20 MARKS)

- a) Briefly discuss any five methods used in preservation of vegetables and fruits (10 marks)
- b) Outline four reasons for legume underutilization (4 marks)
- c) Giving examples, explain the three types of rice and their uses (6 marks)

QUESTION FOUR (20 MARKS)

- a) Briefly explain the Five basic steps of processing legumes you would advise a farmer who wants to invest in pulses (10 marks)
- b) Explain five risks that Packaging protects food products from after processing, during storage and during distribution giving an example of each of the risks (10 marks)

QUESTION FIVE (20 MARKS)

- a) A trader in your area has a contract to supply fruits in a county school. He has to get the fruits more than 300 km away. Using the knowledge, you have about the two different ripening modes of fruits, explain how the trader should handle each category of fruits to get quality fruits to the client (8 marks)
- b) Explain four key pillars that Export Promotion Council (EPC) plays in the food industry (4 marks)
- c) Explain the three types of food hazards giving one relevant example of each hazard (6 marks)
- d) Differentiate between the term Adulteration and Contamination in the food industry (2 marks)