

UNIVERSITY OF AGRICULTURE, ABEOKUTA

COLLEGE OF AGRICULTURAL MANAGEMENT, RURAL DEVELOPMENT AND CONSUMER STUDIES

DEPARTMENT OF FOOD SCIENCE AND TECHNOLOGY

B.Sc. Degree Examinations

First Semester 2007/2008 Session

July, 2008

FST 201: Introduction to Food Technology

Time Allowed: 1Hr.

INSTRUCTION

Answer all questions in the spaces provided and underline the correct answer(s) where necessary

NAME: ----- MATRIC NO. -----

DEPARTMENT:----- COLLEGE -----

1. Sterilization of a yam tuber using ionizing radiation is termed _____
2. Food infection and intoxication are collectively called _____
3. Quality factors of food that affects its utilization are referred to as _____
4. A child that is suffering from anaemia is deficient in _____
5. Heat transfer mechanism experienced during open sundrying of cassava chips is _____
6. A heat processing operation that creates air pockets in a food matrix is called _____
7. What is the full meaning of FAO?
8. The group of organism commonly used in the production of tempeh (a fermented product) is _____
9. What is the full meaning of GMP?
10. The ratio of retained nitrogen to nitrogen intake in percentage is called _____
11. Deficiency of vitamin *K* in the body results in _____
12. A major disadvantage of using silver in constructing food equipment is _____
13. Filtration, sedimentation, extraction and sieving are processing operation collectively called _____
14. Application of engineering principles in food processing is termed _____

15. The mild heat treatment method applied as a pre-processing operation is termed _____
16. A malnourished child with protruded tummy, thin arms and legs, as well as swollen body is suffering from _____
17. What is the full meaning of ADI

18. Food crops like soybeans, peanuts, are classified as _____
19. During equipment fabrication, the first step taken is _____
20. Most sensitive materials in food processing can be dried using special dryers called _____
21. The process whereby spoilage organisms lose their cellular integrity after being placed in a concentrated solution is termed _____
22. Cassava roots contains an inherent toxic component called _____
23. The major food component that regulates enzymic reactions in the body is _____
24. 50g carbohydrate multiplied by $V = x$ calories/g carbohydrate. What is V?

25. The most important property in the separation of rice grains from its husks is _____
26. Mixing of liquid requires more energy than mixing of solids. **TRUE** or **FALSE**?
27. Gari is not a fermented product. **TRUE** or **FALSE**?
28. What is the full meaning of NAFDAC _____

29. *Lactobacillus bulgaricus* used in milk fermentation to obtain yoghurt reduces microbial load by increasing the pH. **TRUE** or **FALSE**?
30. *Aspergillus* spp are noted for the spoilage of raw milk. **TRUE** or **FALSE**?
31. Polycyclic aromatic hydrocarbon is a toxicological factor that is naturally present in a food material. **TRUE** or **FALSE**?
32. Phosphorus is an element that cannot be found in a protein structure. **TRUE** or **FALSE**?
33. The heat transfer mechanism between frying and a yam slice during vacuum frying is called _____
34. Size reduction process like dicing reduces surface area of food materials. **TRUE** or **FALSE**?
35. 35. What is the full meaning of SON? _____

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