

1903/204  
FOOD PROCESSING  
AND PRESERVATION II  
June/July 2021  
Time: 3 hours



THE KENYA NATIONAL EXAMINATIONS COUNCIL  
CRAFT CERTIFICATE IN FOOD PROCESSING & PRESERVATION  
TECHNOLOGY

MODULE II

FOOD PROCESSING AND PRESERVATION II

3 hours

INSTRUCTIONS TO CANDIDATES

*Your should have an answer booklet for this examination:*

*This paper consists of TWO sections; A and B.*

*Answer ALL the questions in section A and any TWO questions from section B in the answer booklet provided*

*Each question in section A carries 4 marks while each question in section B carries 20 marks. Maximum marks for each question are as shown.*

*Candidates should answer the questions in English.*

**This paper consists of 3 printed pages.**

**Candidates should check the question paper to ascertain that all the pages are printed as indicated and that no questions are missing.**

SECTION A (60 marks)

Answer ALL the questions in this section.

1. Name **four** fruits of economic importance in Kenya. (4 marks)
2. Define each of the following terms:
  - (a) beverage; (1 mark)
  - (b) beer; - yeast, starch, SMFC (1 mark)
  - (c) wine; - f, y (1 mark)
  - (d) spirit. (1 mark)
3. Differentiate between dry milling and wet milling of cereals. (4 marks)
4. State **four** functions of tempering in chocolate processing. (4 marks)
5. List **four** industrial uses of starch. (4 marks)
6. Explain the process of imbibition in the extraction of sugar from sugar cane. (4 marks)
7. State **four** functions of hops in beer making. (4 marks)
8. State **four** benefits of sugar in bread making. (4 marks)
9. Explain the process of fermentation in wet processing of coffee. (4 marks)
10. Describe the hot-break method of tomato juice extraction. (4 marks)
11. Explain the purpose of adding bleachers in freshly milled wheat flour. (4 marks)
12. Name **four** processed food products of root and tuber crops. (4 marks)
13. Explain the principle of making a stable fruit gel. (4 marks)
14. Differentiate between massecuite and molasses in sugar processing. (4 marks)
15. State **four** industrial uses of molasses. (4 marks)

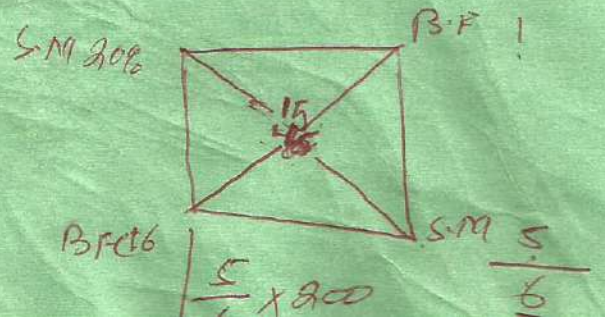
$$S.M + BFC = 200$$

$$\frac{1}{6} \times 200 = 33.33 \text{ kg}$$

$$166.67 + BFC = 200$$

$$BFC = 200 - 166.67 = 33.33$$

$$BFC = 33.33$$



**SECTION B (40 marks)**

*Answer any TWO questions from this section.*

16. (a) Explain **seven** ways of controlling browning in potato and its products. (14 marks)
- (b) With the use of a block diagram, describe the procedure for processing crisps. (6 marks)
17. (a) Name **two** microbial species associated with fermentation during sauerkraut processing. (2 marks)
- (b) Explain **five** factors which affect fermentation in sauerkraut processing. (10 marks)
- (c) Explain **four** types of sauerkraut spoilage. (8 marks)
18. (a) Outline the general procedure for processing breakfast cereals. (5 marks)
- (b) Describe **four** types of bread spoilage. (12 marks)
- (c) Name **three** products of corn germ processing. (3 marks)
19. Explain each of the following stages in food processing:
- (a) liming during sugar processing; (8 marks)
- (b) pasteurization of honey; (6 marks)
- (c) wort clarification in beer making. (6 marks)

Salt  
Jerm  
Pask  
amng  
freg

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