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**University Examinations 2016/2017**

FOURTH YEAR, FIRST SEMESTER EXAMINATION FOR THE DEGREE OF BACHELOR OF SCIENCE IN FOOD SCIENCE AND NUTRITION

**AFT 3430: FOOD QUALITY ASSURANCE AND SENSORY EVALUATION**

**DATE: DECEMBER, 2016 TIME: 2 HOURS**

**INSTRUCTIONS: -** *Answer question* ***one*** *and any other* ***two*** *questions*

**QUESTION ONE (30 MARKS)**

1. Describe the following terms as used in food quality assurance and sensory evaluation (4 marks)
2. Right-first –time
3. Triangle test
4. Food safety
5. TQM
6. (i) Wanja a food producer has formatted a new margarine. Describe any two test that she might likely perform on the product. (4 marks)

(ii) Describe SSOP emphasizing on the items it contains. (3 marks)

(iii) Mr. Munene has developed a new dairy product and wishes to conduct a sensory test on it, but his factory has no sensory testing laboratory. Design a simple sensory testing laboratory for him. (4 marks)

1. (i) Nzioka is a butter processor. Describe the factors he should consider when selecting packaging materials. (3 marks)

(ii) Using three different examples, distinguish between Quality Control and Quality Assurance (3 marks)

(iii) Makena intends to produce hamburgers, which she intends to sell locally and also abroad. Describe the various standards she should conform with to achieve this. (3 marks)

1. (i) Sensory analysis is applicable to a variety of areas. Describe any four areas where the analysis is pertinent. (2 marks)

(ii) Given that on graduation you venture into food processing. Having developed a new product in your food processing firm, describe the test you would do and expound on the important things you would consider. (4 marks)

**QUESTION TWO (20 MARKS)**

1. Assuming you are cheese maker and you follows GAPs and GMPs. Explain the meaning of GAP and GMP and describe the possible benefits you would derive from this. (10 marks)
2. You are employed at Meru University pilot plant where you are the QC supervisor in the Bifido yoghurt production. Describe CCP and identify the various CCPs in the production line describing the steps you would use to know the CCPS. (10 marks)

**QUESTION THREE (20 MARKS)**

1. Explain the importance of quality assurance and food safety in modern food production systems. (10 marks)
2. Murugi, an investor in an infant food production intends to minimize losses incurred in her company. Assuming you are the consultant she seeks for professional advice on how to assure this, describe to her ways of meeting her goals. (10 marks)

**QUESTION FOUR (20 MARKS)**

1. Mr. Muigai, a production manager at the Kenya Commissions intends to develop a SOP. Describe SOP, identify activities in the organization that would require standardization and help him develop the SOP for any activity of your choice. (10 marks)
2. After formulating novel instant coffee. Nyabuto consults you as a QA and SE expert. Expound on the steps that would be followed in conducting sensory tests for the product. (10 marks)