



JARAMOGI OGINGA ODINGA UNIVERSITY OF SCIENCE AND TECHNOLOGY

SCHOOL OF AGRICULTURAL AND FOOD SCIENCES

UNIVERSITY EXAMINATION FOR DEGREE OF BACHELOR OF SCIENCE

FOOD SECURITY

4TH YEAR 2ND SEMESTER 2020/2021 ACADEMIC YEAR

SIAYA REGULAR (2ND SPECIAL EXAM)

COURSE CODE: AFB 3424

COURSE TITLE: Food Packaging, Storage And Distribution

EXAM VENUE:

STREAM:

DATE:

EXAM SESSION:

TIME: 2.00 HOURS

Instructions:

- 1. Answer question 1 (Compulsory) and ANY other 2 questions in SECTION B**
- 2. Candidates are advised not to write on the question paper.**
- 3. Candidates must hand in their answer booklets to the invigilator while in the examination room.**

SECTION A

QUESTION ONE (COMPULSORY)

- a) Explain the meaning of the following terms as used in the food industry
- i) Agglomeration (2marks)
 - ii) Source reduction (2marks)
 - iii) Food contamination (2marks)
 - iv) Food safety (2marks)
 - v) Light weighting (2marks)
- b) Explain the importance of food packaging and package labelling (10marks)
- c) Highlight five trends in the food packaging industry (10marks)

SECTION B

Answer only two (2) questions in this section

QUESTION TWO

- a) Explain five fundamental rules that guides and regulates the packaging of food materials (10marks)
- b) Explain the factors that are considered in the choice of packaging machinery (10marks)

QUESTION THREE

- a) What are the challenges faced by the distributors of raw food materials in Kenya (10marks)
- b) Explain five approaches that are used for solid waste management (10marks)

QUESTION FOUR

- a) Explain five regulations guiding food storage in Kenya (10marks)
- b) What are guidelines for effective management of food contamination (10 marks)

QUESTION FIVE

Discuss the various forms of food packaging materials highlighting their characteristics, applications and effectiveness (20marks)

AFB 3424: Food Packaging Storage and Distribution

Purpose of the course

The main aim of the course is to provide students with the necessary knowledge and skills to contribute effectively to research, decision and policymaking, by examining the principles that underlie packaging, storage and distribution of food materials towards a sustainable food secure future.

Expected Learning Outcomes of the Course

Upon completion of the course the students should be able to:

1. Explain the various forms of food packaging materials and their environmental considerations
2. Identify ways in which food can be contaminated
3. Explain the challenges of distributing raw food materials
4. Identify proper methods of storage of food materials

Mode of Delivery

The teaching and learning approaches shall combine class room lectures, tutorials and practical activities and take-home assignments. Group discussions, presentations and brainstorming.

Instructional Materials and/or Equipment

LCD projector, Smart Board, Text books, Journals; e-materials

Course Assessment

CATS 30%

Final Examination 70%

Total 100%

The passing grade shall be D = 40% in each course taken and examined

Core Reading Materials for the Course

1. Srilakshmi, B. (2007). Food Science. New Age International publishers. 4th edition
2. Prem Kumar. (2009). Food Quality and Safety. CBS Publishers and Distributors 1st Edition

Recommended Reference Materials

1. Hammonds and Jill, D. (2004) Cooking Explained. Longman. 4th edition
2. Philip, K and Gary, A. (2008). Principles of Marketing. Pearson Education Ltd. 12th edition