



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

COURSE CODE: AFB 3424

COURSE TITLE: Food Packaging, Storage and Distribution

EXAM VENUE:

STREAM:

DATE: 09/11/2020

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

Answer all questions in this section.

QUESTION ONE (COMPULSORY)

- a) Explain the meaning of the following terms as used in the food industry
 - i) Containment (2mks)
 - ii) Package labelling (2mks)
 - iii) Food contamination (2mks)
 - iv) Food Packaging (2mks)
 - v) Light weighting (2mks)
- b) What are the guidelines for effective handling of food items? (10mks)
- c) Explain **five** sources of food contamination. (10mks)

SECTION B: Answer only two (2) questions in this section

QUESTION TWO

- a) Highlight **five** principles of food packaging (10mks)
- b) Explain the importance of packaging food items (10mks)

QUESTION THREE

- a) Explain **five** approaches that are used for solid waste management (10mks)
- b) Explain **five** regulations that are used in the storage of food items. (10mks)

QUESTION FOUR

- a) Highlight the challenges that are encountered in the distribution of raw food materials in rural Kenya. (10mks)
- b) Explain **five** emerging issues in food packaging (10mks)

QUESTION FIVE

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

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