



JARAMOGI OGINGA ODINGA UNIVERSITY OF SCIENCE AND TECHNOLOGY
SCHOOL OF AGRICULTURAL AND FOOD SCIENCES
FIRST YEAR SECOND SEMESTER UNIVERSITY EXAMINATION FOR THE DEGREE
OF BACHELOR OF SCIENCE IN FOOD SECURITY
2018/2019 ACADEMIC YEAR
REGULAR

COURSE CODE: AFB 3122

COURSE TITLE: INTRODUCTION TO FOOD INDUSTRY

EXAM VENUE:

STREAM: BSc. (Food Security)

DATE:

EXAM SESSION:

TIME: 2 Hours

Instructions:

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

SECTION A [30 MARKS]

Answer ALL questions in this section

1. Giving five examples, define the term cereal. (6marks)
2. Giving examples distinguish between grain legumes and cereal grains. (6marks)
3. Briefly describe frozen food market segmentation. (4marks)
4. State 8 reasons for the establishment of food industries. (8marks)
5. Define the following terms i). Starch ii). Maize Gluten. (6marks)

SECTION B: (40 MARKS)

Answer ANY TWO questions from this section

5. a) State the role of NCPB in the cereals industry in Kenya. (9marks)
b) Enumerate the various players in the food industry in Kenya. (6marks)
c) Briefly explain the adaptations of Sorghum (*Sorghum vulgare*) for global cultivation. (5marks)
6. a) Describe the maize kernel anatomy. (10marks)
b) Briefly explain the adaptations of Sorghum (*Sorghum vulgare*) for global cultivation. (5marks)
c) What special attribute has millet as a food? (5marks)
7. a) Briefly explain household uses of the following cereal products.
i) Starch of wheat. (5marks)
ii) Starch of rice. (5marks)
iii) Starch of maize. (5marks)
b) State three reasons why the common bean (*Phaseolus vulgaris* L.) has been characterized by nutritionists as a near-perfect food. (3marks)
c) Name two biotic constraints of three common bean (*Phaseolus vulgaris*) varieties grown in Kenya. (2marks)