



UNIVERSITI TUN HUSSEIN ONN MALAYSIA

**FINAL EXAMINATION
SEMESTER II
SESSION 2017/2018**

COURSE NAME : FOOD PROCESSING TECHNOLOGY I
COURSE CODE : BWD 21003
PROGRAMME CODE : BWD
EXAMINATION DATE : JUNE / JULY 2018
DURATION : 3 HOURS
INSTRUCTION : ANSWER ALL QUESTIONS

THIS QUESTION PAPER CONSISTS OF **TWO (2)** PAGES

- Q1** (a) List **FOUR (4)** properties of carrier material in the encapsulation process. (4 marks)
- (b) Explain **FIVE (5)** benefits of flavour encapsulation. (10 marks)
- (c) Give **THREE (3)** examples of the each of the following type of materials which can be used as edible coating;
(i) proteins
(ii) polysaccharides (6 marks)
- Q2** Physical, chemical and structural properties of frozen potato wedges change drastically during frying. With the aid of a diagram, explain the physical, chemical and structural changes which may occur during deep-frying of the frozen potato wedges. (20 marks)
- Q3** (a) Explain the mechanism of ohmic heating in food processing. (10 marks)
- (b) Justify that high-pressure processing is a green technology. (10 marks)
- Q4** Differentiate between plate freezer, blast freezer, scraped-surface freezer, belt freezer, and fluidized-bed freezer. (20 marks)
- Q5** (a) Identify **FIVE (5)** reasons to choose cook-chill process compare to cook-freeze process in food processing. (10 marks)
- (b) Correlate between freezing and food texture. (10 marks)

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– END OF QUESTIONS –