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DMI-ST. EUGENE UNIVERSITY
ZAMBIA

DEGREE EXAMINATION – DECEMBER 2024

Semester: IV

357FP43 FOOD SCIENCE II

Time: 3:00 Hours

Max. Marks: 100

Answer any FIVE Questions (5 x 20 = 100 Marks)

1. a) What is the nutritional value of milk, and why is it considered a balanced food? **(10 Marks)**
b) Explain the lactose intolerance condition and how it affects milk consumption globally. **(10 Marks)**
2. a) Draw and Write short notes on the Structure of an Egg. **(10 Marks)**
b) Write short notes on the Composition of an Egg. **(10 Marks)**
3. a) What are the key considerations for selecting meat, and what are the post-mortem changes that occur in meat? **(10 Marks)**
b) How does aging affect meat, and what factors contribute to tenderness? **(10 Marks)**
4. a) Discuss the types and health implications of milk-based beverages. **(10 Marks)**
b) Explain the preparation of carbonated beverages and their potential health effects. **(10 Marks)**
5. a) How can spices be used as natural remedies, and what are their medicinal benefits. **(10 Marks)**
b) Discuss the abuses of spices and condiments and their health implications. **(10 Marks)**
6. a) Examine the process of cheese production and its importance in global cuisines. **(10 Marks)**
b) How does yogurt production differ from other milk products, and what are its unique health benefits? **(10 Marks)**
7. a) Discuss the types and health implications of milk-based beverages. **(10 Marks)**
b) What are fruit-based beverages and what are their pros and cons in terms of nutrition? **(10 Marks)**