	3124 Ho		70	Marks	Seat	No.			T			
							•					
<i>Instructions</i> – (1)			(1)	All Questions are Compulsory.								
			(2)	Answer each	next main	Ques	stion	on	a ne	ew	pag	je.
			(3)	Illustrate your necessary.	answer w	ith n	eat s	ketc	hes	who	erev	/er
			(4)	Figures to the	right indi	icate	full 1	mark	S.			
			(5)	Assume suital	ole data, if	nece	essary	<i>7</i> .				
			(6)	Mobile Phone Communication Examination I	n devices	•						
]	Marks
1.		Attemp	t any	FIVE of the	following	:						10
	a)	Define	Food	Spoilage.								
	b)	Define Dehydration.										
	c)	Name f	foods	preserved by a	icids.							
	d)	Define	the te	erm chilling.								
	e)	Define	ferme	ntation.								
	f)	List types of vinegar.										
	g)	Define	single	effect evapora	ntors.							
2.		Attemp	t any	THREE of the	he followi	ng:						12
	a)	Explain	the p	orinciples of fo	od preserv	ation.						
	b)	Classify	food	s according to	ease of sp	poilag	ge.					
	c)	Explain	in de	etails the micro	bial spoila	ige.						

d) Explain the process of canning.