ZIMBABWE

MINISTRY OF HIGHER AND TERTIARY EDUCATION, INNOVATION, SCIENCE AND TECHNOLOGY DEVELOPMENT

HIGHER EDUCATION EXAMINATIONS COUNCIL (HEXCO)

NATIONAL DIPLOMA

IN

FOOD SCIENCE TECHNOLOGY

MODULE: Food Processing 2 PAPER NO: 544/23/M05

DURATION: 3 Hours

JUNE 2026 EXAMINATION

REQUIREMENTS

INSTRUCTIONS TO CANDIDATE

1) Answer any five (5) questions.
2) Each question carries twenty (20) marks.

This paper consists of 3 printed pages.

PAPER NO: 544/23/M05-FOOD PROCESSING 2

QUESTION 1

a) With the aid of a flow diagram explain the rice milling process. (10 marks)

b) What are the effects of milling on rice composition. (5 marks)

c) Discuss the concept of rice enrichment. (5 marks)

QUESTION 2

a) A food processing plant is introducing a new manufacturing process. As its manager outline steps involved in developing an effective SOP for its production process. (10 marks)

b) Discuss how good manufacturing practices can be achieved at a food processing plant. (10 marks)

QUESTION 3

a) Describe the role of blanching in preserving fruits and vegetables. (5 marks)

b) Describe the most common problems associated with sun drying. (10 marks)

c) Discuss the importance of HACCP in fish processing. (5 marks)

QUESTION 4

a) Discuss the function of the following ingredients in beer production:

i) Starch adjuncts (2 marks)

ii) Hops (2 marks)

iii) *Saccharomyces cerevisiae* (2 marks)

iv) Barley malt (2 marks)

b) Describe the production process of ale beer. (12 marks)

QUESTION 5

a) State the nutritional composition of dairy milk. (5 marks)

b) Outline the general production process of cultured milk. (10 marks)

c) Describe the five (5) factors that influence dairy milk composition. (5 marks)

QUESTION 6

a) Analyse the role of fermentation in food processing. (12 marks)

b) Explain any four (4) challenges in scaling up fermentation in a food processing plant. (8 marks)

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