



ZIMBABWE

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

**HIGHER EDUCATION EXAMINATIONS COUNCIL
(HEXCO)**

NATIONAL CERTIFICATE

IN

FOOD SCIENCE AND TECHNOLOGY

MODULE: Food Processing

**PAPER NO: 335/22/M02
335/24/M02**

DURATION: 3 Hours

JUNE 2026 EXAMINATION

REQUIREMENTS

INSTRUCTIONS TO CANDIDATE

- 1. Section A – 40 marks. Answer all questions.**
- 2. Section B – 60 marks. Answer any three (3) questions.**

SECTION A – (40 marks)

Answer all questions.

QUESTION 1

- a) Define the following terms:
- i) Perishable food (2 marks)
 - ii) Semi-perishable food (2 marks)
 - iii) Non-perishable food (2 marks)
- b) Distinguish between opaque and clear beer. (4 marks)

QUESTION 2

Describe the following methods of food preservation:

- a) Salting (5 marks)
- b) Sterilisation (5 marks)
- c) Canning (5 marks)
- d) Drying (5 marks)

QUESTION 3

Outline the processing of yoghurt with the aid of a flow chart. (10 marks)

SECTION B – (60 marks)

Answer any three (3) questions.

QUESTION 4

- a) Describe the steps involved in cleaning food containers before packaging. (12 marks)
- b) Describe the dry milling of maize to obtain mealie meal. (8 marks)

QUESTION 5

- a) Outline the steps in bread making. (10 marks)
- b) State the components of a food label and highlight their importance. (10 marks)

QUESTION 6

- a) Describe the stages involved in peanut butter production. (14 marks)
- b) State the major raw materials for the following products.
- i) Bread
 - ii) Yoghurt
 - iii) Jam
 - iv) Corn snacks
 - v) Opaque beer
 - vi) Sausages
- (6 marks)

QUESTION 7

- a) State the ideal storage conditions for the following:
- i) Dairy products
 - ii) Fresh vegetables
 - iii) Dried vegetables
 - iv) Mealie-meal
 - v) Meat
- (5 marks)
- b) Explain the importance of food packaging. (15 marks)

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