



SIR ARTHUR LEWIS COMMUNITY COLLEGE
ACADEMIC YEAR (2024/2025) - SEMESTER TWO
END OF SEMESTER EXAMINATION

COURSE CODE : FTP201
COURSE TITLE : Introduction to Food Processing
LECTURER(S) : Rody Stanislas
DATE : May 6, 2025
TIME : 9 a.m.
DURATION : 1 hour 30 minutes
STUDENT ID # : _____

GENERAL INFORMATION AND INSTRUCTIONS

- This examination paper consists of **two (2) sections**:
 - **Section I: 11 Short Answer Questions**
 - **Section II: 15 Multiple Choice Questions**
- **All questions in both sections are compulsory.**
- Read all instructions and each question carefully before answering.
- **Write your answers clearly and legibly.** For short answer questions, write in the space provided however, if the space is insufficient, feel free to use a blank sheet as required. Ensure that your question is numbered properly if additionally paper is used.
- **For multiple choice section:** Circle the letter next to the correct answer.
- **Use only blue or black ink.** Pencils are not allowed.
- **No communication** is permitted between candidates during the exam.
- If you finish early, review your work before submitting.
- Ensure that your **name and student ID** are clearly written on all pages.

Question	Student's mark	Moderated mark
1		
2		
3		
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5		
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10		
11		
Section 2 1-15		
TOTAL		

DO NOT TURN THIS PAGE UNTIL YOU ARE TOLD TO DO SO

SECTION 1 - Short Answer Questions

Instruction: Write your answers in the space provided.

1. What is food processing? **(2 marks)**

2. State 6 reasons why food is processed. **(6 marks)**

3. What is pasteurization, and what is its purpose? **(4 marks)**

4. What is the difference between Sterilization and Disinfecting? **(4 marks)**

5. What does the acronym FATTOM stand for in food safety? **(6 marks)**

6. What is the "danger zone" for food temperatures? **(2 marks)**

7. Please briefly explain the 2 ways in which water exist in food? **(2 marks)**

8. Canning is a heat-based food preservation method that extends shelf life by destroying spoilage microorganisms and sealing food in airtight containers. What conditions should be achieved in the Retort to achieve complete sterilization in foods with a pH >4.6? **(3 marks)**

9. Please state the main advantage of canned foods. **(2 marks)**

10. What is food fortification, and why is it important? **(2 marks)**

11. What is the role of pH in food preservation? **(2 marks)**

Section II Multiple Choice Questions (1 mark per question)

Instruction: Circle the letter next to the correct answer

1. What is the main purpose of primary packaging in the food industry?
 - A) To group multiple products together
 - B) To protect the product during transportation
 - C) To be in direct contact with the food product
 - D) To provide marketing information
2. Which of the following is an example of secondary packaging?
 - A) Glass bottle
 - B) Cardboard box used to bundle cans
 - C) Vacuum-sealed bag
 - D) Tetra Pak
3. What is the purpose of Modified Atmosphere Packaging (MAP)?
 - A) To remove all air from the package
 - B) To alter the gas composition inside the package to extend shelf life
 - C) To sterilize the packaging material
 - D) To make the packaging biodegradable
4. Which of the following is a mandatory requirement on food labels?
 - A) Social media handles of the manufacturer
 - B) List of ingredients in descending order of weight
 - C) Recommended retail price
 - D) Celebrity endorsements
5. What does the "Use By/expiry" date on food packaging indicate?
 - A) The date until which the product will remain at its best quality
 - B) The date after which the product may become unsafe to consume
 - C) The date the product was manufactured
 - D) The date the product should be sold by
6. Which of the following must be highlighted in the ingredient list on food labels?
 - A) Additives
 - B) Allergens
 - C) Sweeteners
 - D) Preservatives
7. What is the purpose of including a "lot or batch number" on food packaging?
 - A) To indicate the country of origin
 - B) To provide traceability in case of recalls
 - C) To list the nutritional information
 - D) To highlight allergens
8. Which of the following is an example of biodegradable packaging?
 - A) Plastic clamshells
 - B) Compostable plastics made from cornstarch
 - C) Glass bottles
 - D) Aluminum cans
9. What information is required for beverages containing more than 1.2% alcohol by volume?
 - A) Caffeine content
 - B) Alcoholic strength
 - C) Glycyrrhizinic acid content
 - D) Polyols content

10. Which of the following is NOT a common allergen that must be highlighted on food labels?
 - A) Peanuts
 - B) Milk
 - C) Sugar
 - D) Soy

11. What is the purpose of including storage instructions on food packaging?
 - A) To provide cooking instructions
 - B) To ensure the product maintains its quality and safety
 - C) To list the ingredients
 - D) To indicate the country of origin

12. Which of the following is an example of active packaging?
 - A) Oxygen scavengers
 - B) Water bottles used while exercising
 - C) Cardboard boxes
 - D) Plastic wrap

13. Which plastic type is designed specifically for single use?
 - A) #1 (PET), #6 (PS)
 - B) #2 (HDPE)
 - C) #3 (PVC)
 - D) #5 (PP)

14. Which of the following is required for products containing genetically modified organisms (GMOs)?
 - A) A statement indicating the presence of GMOs
 - B) A list of all additives
 - C) The net weight of the product
 - D) The "Best Before" date

15. What is the purpose of including nutritional information on food labels?
 - A) To list the manufacturer's address
 - B) To provide details on the product's ingredients
 - C) To help consumers make informed dietary choices
 - D) To indicate the country of origin

END OF EXAMINATION