

Uganda Martyrs University

Faculty of Agriculture

Final Examination: 2015-2016

Bachelors of Science in Agriculture Year Three

Bachelors of Science in Organic Agriculture Year Three

Module: AG/13& OA/12 Agro-Product Development and Processing

Time: 09:30 am – 12:30 pm

Date: Thursday 14th July 2016

Instructions:

- Read and understand the questions before answering
 - Answer any 4 questions
 - Start each answer on a separate answer sheet
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1. Explain value addition in food processing **(25 marks)**
2. Give an account of how sanitation can be maintained during processing **(25 marks)**
3. Discuss the major causes of deterioration of agro-products? **(25 marks)**
4. Explain the principles of Hazard analysis and critical control point in agro-processing **(25 marks)**
5. Discuss the need to standardize methods of value addition **(25 marks)**
6. Explain the concept of Good Manufacturing Practices in value addition **(25 marks)**
7. From the principles learnt, explain two locally processed products (an animal product and a plant product) and suggest ways of improving on the method traditionally used during the process. **(25 marks)**
8. Discuss ethical principles governing value addition in agro-processing **(25 marks)**