



ROBERT MUGABE SCHOOL OF HERITAGE & EDUCATION
DEPARTMENT OF SCIENCE & TECHNICAL EDUCATION
MASTER OF TECHNICAL EDUCATION (M.ED. TECH. ED.) DEGREE FOOD
TECHNOLOGY AND NUTRITION DESIGN

PART 1 SEMESTER 1
EXAMINATION QUESTION PAPER

MODULE CODE : TEFT 512
NARRATION : ADVANCED NUTRITION SCIENCE AND TECHNOLOGY
DATE : 2025
TIME : 3 HOURS

MAIN PAPER

INSTRUCTIONS.

ANSWER ANY **FOUR (4)** QUESTIONS.

ALL QUESTIONS CARRY EQUAL MARKS.

- 1a. Differentiate between saturated and unsaturated fatty acids. (10)
- b. Examine the role of tri-glycerides in energy production. (15)
2. Outline the metabolic pathway of glucose and the effects of its over and under-consumption. (25)
3. Analyze the effect of moist and dry methods of cooking on nutrient retention, citing contextual examples. (25)
- 4a. Evaluate the influence of microwave cooking on human health. (10)
- b. Discuss the impact of omega-3 fatty acids on cardiovascular disease. (15)
5. The advancement of technology in modern society has a detrimental effect on health. Discuss. (25)
- 6a. Classify vitamins and state their general uses, citing relevant examples. (13)
- b. Discuss the absorption of water-soluble vitamins. (12)

END OF EXAMINATION