



FOP – Coffee Processing

Technology

T013

Tuesday, 27/7/2021

08:30 – 11:30 AM

Names

Index number

TVET NATIONAL EXAMINATION, RTOF LEVEL 5, 2020-2021

QUESTIONS and ANSWERS BOOKLET

OPTION / TRADE: **FOOD PROCESSING**

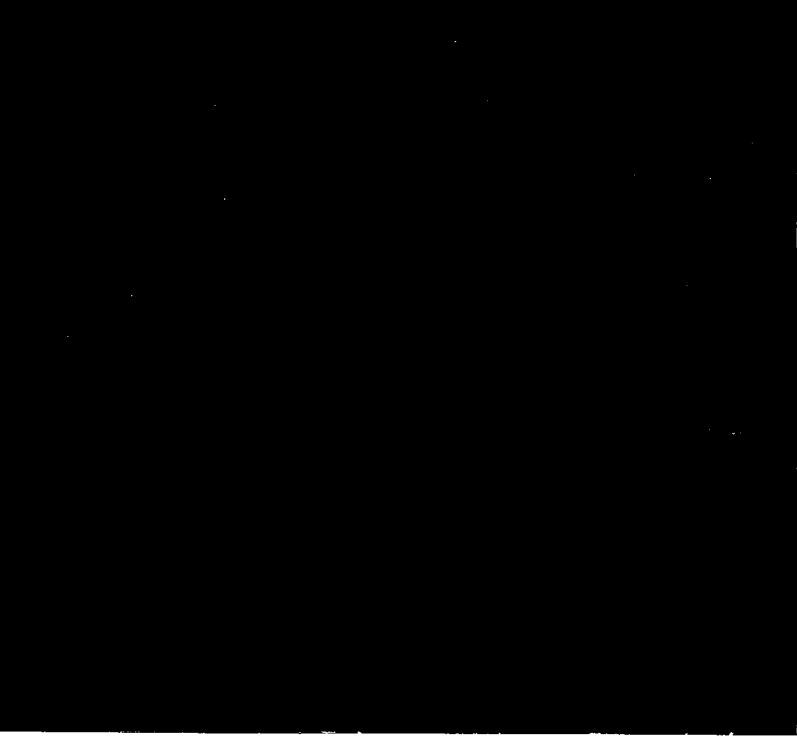
SUBJECT: **Coffee Processing Technology**

ACADEMIC YEAR: 2020-2021

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TVET NATIONAL EXAMINATION, RTQF LEVEL 5, 2020-2021

INSTRUCTIONS TO CANDIDATES: PART I (Answer Booklet)

1. A candidate should fill in the actual names and the index number on the cover of this questions and answer booklet on the provided place (Black Box).
2. It is illegal for a candidate to write any of his/her names, index number or a school name inside the answer booklet.
3. A candidate should check if all pages of the answer booklet are complete. No candidate should remove or tear any pages or part of it from the answer booklet.
4. A candidate should answer in the language in which the examination is set. (See page **(ii)**)
5. A candidate should sign on the sitting plan when submitting the answer booklet. He/she has also to check if the answer booklet is well sealed.
6. No extra paper is allowed in the examinations room. If a candidate is caught with it his/her results will be nullified.
7. No candidate is allowed to write answers not related to the subject being sat for, otherwise it will be considered as a cheating case.
8. Write your answers on the 12 lined pages (From page 1 of 12 to page 12 of 12).
9. Use the last non-lined pages as draft.
10. Results for any candidate who is caught in examination malpractices are nullified. The cheating can be recognized during examinations administration, marking exercise or even thereafter.

TVET NATIONAL EXAMINATION, RTQF LEVEL 5, 2020-2021

OPTION/TRADE: FOOD PROCESSING

SUBJECT: Coffee Processing Technology

DURATION: 3 hours

INSTRUCTIONS TO CANDIDATES: PART II (Question paper)

The paper is composed of two (2) main Sections as follows:

Section I: Attempt all the Twelve (12) questions (60 marks)

Section II: Attempt any Four (4) questions out of Six (6) (40 marks)

Allowed materials:

- Ruler and square
- Calculator

Note:

Every candidate is required to carefully comply with the provided assessment instructions.

Section I: Attempt all the Twelve (12) questions

(60 marks)

01. Give the meaning of the following terms as used in coffee processing:

- a) Densimetric table
- b) Colour sorter
- c) Strainers
- d) Destoner
- e) Aspiration channel.

(5 marks)

02. Explain the physical change that coffee undergo during roasting.

(5 marks)

03. Outline five (5) positive health effects and five (5) negative health effects of coffee.

(5 marks)

04. Explain how coffee beans are roasted.

(5 marks)

05. Describe what is dark roast.

(5 marks)

06. a) What are coffee cherries?

b) What is the interval between two picking of coffee cherries?

c) What is the importance of selective picking of ripe cherries?

(5 marks)

- 07.** Explain what will happen when the coffee cherries are processed after 24 hours after harvesting. **(5 marks)**
- 08.** Why must the following operation be avoided during the process of drying coffee?
- a)** Very intense sun light
 - b)** Rewetting **(5 marks)**
- 09.** Coffee cherries are sorted according to several techniques. Explain how the following techniques are performed:
- a)** Flootation
 - b)** Hand picking. **(5 marks)**
- 10.** Pulping is one of the steps performed in wet processing. How is it performed? **(5 marks)**
- 11.** Enumerate the factors that affect coffee fermentation time. **(5 marks)**
- 12.** Why should mucilage be removed from coffee beans? **(5 marks)**

Section II: Attempt any Four (4) questions out of Six (6) (40 marks)

13. During processing, coffee is sorted to eliminate defected coffee.

What are the causes of the following defects? **(10marks)**

- a. Foxy beans
- b. Black beans
- c. Blotchy and spotted beans
- d. Musty bean
- e. Stinkers

14. Why is it recommended to pack the coffee powder in vacuum?

(10marks)

15. During roasting some changes occur.

What are chemical changes that occur during this process? **(10 marks)**

16. Describe the fermentation process that takes place during wet preparation of coffee bean. **(10 marks)**

17. a) Dried coffee bean must be stored safely in order to obtain the best

cup. What are optimal conditions for storage of dried coffee beans?

(5 marks)

b) Show how the drying process can affect the quality of the final green coffee. **(5 marks)**

- 18.** Once the cherries are harvested, they are first selected in order to choose the best ones to be processed. Talk about the parameters to be followed during this selection.

(10 marks)

