



DEDAN KIMATHI UNIVERSITY OF TECHNOLOGY
UNIVERSITY EXAMINATIONS 2021/2022
STAGE TWO SPECIAL/SUPPLEMENTARY EXAMINATION FOR THE DIPLOMA IN
COFFEE TECHNOLOGY AND CUPPING
FFT 0210: FINAL PROCESSING AND SENSORY EVALUATION OF COFFEE

DATE: NOVEMBER /2021

TIME: 2 HOURS

SECTION A - [30 MARKS]

INSTRUCTIONS: Answer all questions in section A and any other two in section B

Question One

- a) What is quality (2 marks)
- b) Explain how Kenya coffee quality may be described in terms of the following; (8 marks)
- i. Fitness for use
 - ii. Reputation
 - iii. Need satisfaction
 - iv. Origin

Question Two

You are given some 4 samples P1, P2, P3 and PL. Explain how you would differentiate each from the rest (10 marks)

Question Three

- a) Explain the meaning of the following terms used in coffee tasting (10 marks)
- i. Super taster
 - ii. After taste
 - iii. Acquired taste
 - iv. Disorders in taste
 - v. Coolness

SECTION B – [40 MARKS]

Answer any two questions

Question Four

Explain how clean coffee liquor is analyzed and described (20 marks)

Question Five

- a) Describe the how coffee for quality evaluation is roasted and preserved (10 marks)
- b) Explain the various attributes of roast that are evaluated in quality assessment (10 marks)

Question Six

- a) Describe the distinct quality characteristics of coffee that make it an enjoyable drink (10 marks)



b) Explain the basic tastes

(10 marks)