



1ST SEMESTER 2011/2012

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**UNIVERSITY OF SWAZILAND
FINAL EXAMINATION PAPER**

**PROGRAM : BACHELOR OF SCIENCE IN FOOD
SCIENCE, NUTRITION AND TECHNOLOGY
,CONSUMER SCIENCE, CONSUMER
EDUCATION YEAR IV**

COURSE CODE : FSNT 402

TITLE OF PAPER : FOOD SAFETY AND PUBLIC HEALTH

TIME ALLOWED : TWO HOURS

**INSTRUCTIONS : ANSWER QUESTION ONE (1) AND ANY
OTHER TWO (2) QUESTIONS**

**DO NOT OPEN THIS PAPER UNTILL PERMISSION HAS BEEN GRANTED
BY THE CHIEF INVIGILATOR**

QUESTION ONE [COMPULSORY]

- a. Explain why food safety is regarded as an essential public health issue.(10 Marks)
- b. Discuss the challenges associated with food safety (10 Marks)
- c. Discuss the principles of HACCP and its role in food safety (10 Marks)
- d. Outline the WHO/FAO framework risk assessment steps. (10 Marks)

[TOTAL MARKS: 40]

QUESTION TWO

- a. Describe the health hazards associated with animal production practices. (10Marks)
- b. Explain the *zonal approach* for identifying the source of contamination in food plants. (10 Marks)
- c. What does “a food borne disease” refer to? List five examples of such diseases. (10Marks)

[TOTAL MARKS: 30]

QUESTION THREE

- a. Give a brief account of health hazards emerging from food processing (8 Marks)
- b. List five principles in hygienic design of food processing equipment. (10 Marks)
- c. Give a brief account of food safety issue and GM Foods (6 Marks)
- d. Discuss the importance and types of “Recalls” (6 Marks)

[TOTAL MARKS: 30]

QUESTION FOUR

- a. What are the phases an epidemiological investigation of foodborne outbreaks goes through? (10 Marks)
- b. What roles can food safety policies play to protect the consumer? (10 Marks)
- c. List five practices required of a food handler to ensure personal hygiene (10 Marks)

[TOTAL MARKS: 30]