



2ND SEM. 2013/14

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**UNIVERSITY OF SWAZILAND
FINAL EXAMINATION PAPER**

**PROGRAMME : BACHELOR OF SCIENCE IN FOOD SCIENCE,
NUTRITION AND TECHNOLOGY, YEAR III**

COURSE CODE : FSNT 304

TITLE OF PAPER : FOOD QUALITY ASSURANCE AND CONTROL

TIME ALLOWED : TWO (2) HOURS

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

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CHIEF INVIGILATOR**

QUESTION 1(COMPULSORY)

- (a) The effective implementation and success of a HACCP programme assumes and depends on other quality management programmes/tools/systems to be effectively in place for the total achievement of quality.
- (i) Identify and explain **three (3)** such kinds of tools in detail. **(15 Marks)**
 - (ii) Discuss the elements or factors that would guide you in the effective development and implementation of Principle 1 of the HACCP programme. Illustrate your answer with appropriate examples. **(15Marks)**
- (b) Explain what the term 'quality' means or entails within the context of the Food Industry and Food Products. **(10 Marks)**

[TOTAL MARKS = 40]**QUESTION 2**

- (a) Explain the need and role of a Food Regulatory Agency/Authority in a country. Give **three (3)** examples of any Food Regulatory Authorities that you know of. **(8 Marks)**
- (b) What is a Food Standard? **(3 Marks)**
- (c) Auditing and Certification are critical elements of quality in the food industry.
- (i) Define and explain each of these **two (2)** terms **(5 Marks)**
 - (ii) What aspects of quality are audited and certified? **(8 Marks)**
 - (iii) Of what importance are these processes to the food industry? **(4 Marks)**
 - (iv) Who is qualified to carry out an 'audit'? **(2 Marks)**

[TOTAL MARKS = 30]

QUESTION 3

- (a) Differentiate between quality assurance and quality control. Illustrate your answer with appropriate examples. (12 Marks)
- (b) Identify and describe **two (2)** professional Associations that, as a practicing professional you can subscribe to for professional growth and keeping yourself up to date with developments in Food Science and Technology. (6 Marks)
- (c) As a newly formed food processing company in Swaziland, what steps do you need to take to have your company and operations approved for manufacturing food commercially? (12 Marks)

[TOTAL MARKS = 30]**QUESTION 4**

- (a) Accurate documentation and comprehensive record keeping are processes that are important and emphasized a lot in the Food Manufacturing Industry. Explain the need and importance of having such records. (15 Marks)
- (b) Define and explain what a 'Product Recall' is. When and why is it done? (15 Marks)

[TOTAL MARKS = 30]