



UNIVERSITY OF SWAZILAND
SUPPLEMENTARY EXAMINATION PAPER

**PROGRAMME : BACHELOR OF SCIENCE IN FOOD SCIENCE,
NUTRITION & TECHNOLOGY;
BACHELOR OF SCIENCE IN CONSUMER SCIENCE ;
BACHELOR OF SCIENCE IN CONSUMER SCIENCE
EDUCATION. YEAR IV.**

COURSE CODE : FSNT 402

TITLE OF PAPER : FOOD SAFETY AND PUBLIC HEALTH

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) List the **five (5)** most important contributing factors in the occurrence of a foodborne disease of bacterial and viral origin. **(10 Marks)**
- (b) Excluding micro-organisms, identify and describe **four (4)** other types of food hazards or contaminants that typically contaminate our food supply. Mention the types of foods they commonly contaminate and explain why these foods are susceptible. **(15 Marks)**
- (c) Discuss in detail why there must be a deliberate, vigilant and systematic effort by the food industry, food regulatory authorities and health authorities to control and ensure safety in the food supply. **(15 Marks)**

[TOTAL MARKS = 40]

QUESTION 2

Write short notes on the following terms to demonstrate your theoretical and practical knowledge. Give appropriate examples where necessary.

- (a) Infective Dose **(5 Marks)**
- (b) Cross Contamination **(5 Marks)**
- (c) Food safety **(5 Marks)**
- (d) HACCP **(5 Marks)**
- (e) Maximum Residue Levels **(5 Marks)**
- (f) Epidemiology **(5 Marks)**

[TOTAL MARKS =30]

QUESTION 3

- (a) Write a brief but powerful paragraph explaining and justifying the urgent need to invest in Food Safety to be presented to a group of Ministers of Health, Agriculture, Tourism and Economic Planning in the SADC region. All the portfolio Ministers present should come out convinced by your case. **(15 Marks)**
- (b) Identify and justify the type of investment you are seeking in question 3(a). **(15 Marks)**

[TOTAL MARKS = 30]

QUESTION 4

- (a) Write short notes to demonstrate your understanding on five of the pathogenic bacteria. Give examples of food products/foods that are commonly contaminated by each of these. **(15 Marks)**
- (b) How can you ensure that the quality and safety of the products manufactured by a Company's Food Plant will not be compromised? **(15 Marks)**

[TOTAL MARKS = 30]