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**2<sup>ND</sup> SEM. 2014/15**

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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) In setting up a quality management system (QMS) what are the factors that would guide you in its formulation? (12 Marks)
- (b) Why is QMS necessary for food manufacturing businesses? (8 Marks)
- (c) Identify and explain the value of **two (2)** of the references or sources of information that you would use or consult if you want to start a commercial food manufacturing business. (10 Marks)
- (d) Identify and describe the different mandatory features that must constitute a food 'Label' by law. (10 Marks)

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

Define the following terms and explain their significance/importance in the management and regulation of Food Quality. Illustrate with appropriate examples:

- |        |                          |           |
|--------|--------------------------|-----------|
| (i)    | GRAS ingredients         | (3 Marks) |
| (ii)   | Regulated ingredients    | (3 Marks) |
| (iii)  | Seal of Approval         | (4 Marks) |
| (iv)   | Quality                  | (6 Marks) |
| (v)    | Standard of Identity     | (4 Marks) |
| (vi)   | Tamper-evident packaging | (3 Marks) |
| (vii)  | 'Use by' date            | (3 Marks) |
| (viii) | SAAFoST                  | (4 Marks) |

**[TOTAL MARKS = 30]**

**QUESTION 3**

Auditing and Certification are critical processes of quality in the food industry.

- (a) Define and explain each of these **two (2)** terms. (5 Marks)
- (b) What aspects of quality are audited and certified? (10 Marks)
- (c) Of what importance are these processes to the food industry? (10 Marks)
- (d) Who is qualified to carry out an 'audit' of a food processing plant/facility? (5 Marks)

[TOTAL MARKS = 30]

**QUESTION 4**

- (a) Draw contrasts and synergies with and among the following concepts captured in acronym form. Give the full name of each acronym and illustrate your answer with appropriate examples:
  - (i) GAP (7.5 Marks)
  - (ii) HACCP (7.5 Marks)
  - (iii) CGMPs (7.5 Marks)
  - (iv) SOPs (7.5 Marks)

[TOTAL MARKS = 30]