



**2<sup>ND</sup> SEM. 2015/16**

**PAGE 1 OF 2**

**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) Explain the need and importance of a Food Regulatory Agency/Authority in a country. (20 Marks)
- (b) Name and discuss **three (3)** Regulatory Authorities/Agencies known to you around the world. (10 Marks)
- (c) What is meant by the concept 'Quality' in Food Industry and how is it achieved, ensured and controlled? (10 Marks)
- [TOTAL MARKS = 40]

**QUESTION 2**

- (a) Describe and discuss the value of **two (2)** Quality Management tools that you want to make sure they are applied in your newly established small scale processing plant. (20 Marks)
- (b) Compare and contrast quality assurance, quality control and quality assessment. (10 Marks)
- [TOTAL MARKS = 30]

**QUESTION 3**

- (a) Briefly explain the value of Total Quality Management (TQM) as a quality management system. (12 Marks)
- (b) Explain and discuss in detail the term or the concept 'Codex Alimentarius'. (6 Marks)
- (c) Explain and discuss the terms 'auditing' and 'certification' as they apply in the Food Industry. (12 Marks)
- [TOTAL MARKS = 30]

**QUESTION 4**

- (a) Define and explain what a 'Product Recall' is. When and why is it done? (10 Marks)
- (b) Outline and briefly discuss the steps you would follow in carrying out a 'Recall' of a product from distribution and retail outlets. (10 Marks)
- (c) Explain the value of a Food Hygiene and Sanitation Programme in a food manufacturing plant. (10 Marks)
- [TOTAL MARKS = 30]