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# UNIVERSITY OF SWAZILAND

## SUPPLEMENTARY 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

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

## QUESTION 1 (COMPULSORY)

(a) What are the factors that would guide you in its formulation in setting up a quality management system (QMS)?

**(16 Marks)**

(b) 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.

**(12 Marks)**

(c) Identify and describe the different mandatory features that must constitute a food 'Label' by law.

**(12 Marks)**

**[TOTAL MARKS = 40]**

## QUESTION 2

(a) Draw contrasts and synergies with and among the following concepts captured in acronym/abbreviation form. Give the full name of each acronym/abbreviation and illustrate your answer with appropriate examples:

  (i)   GAP
  (ii)  HACCP                                        **(7.5 Marks)**
  (iii) CGMPs                                        **(7.5 Marks)**
  (iv)  ISO                                          **(7.5 Marks)**
                                                     **(7.5 Marks)**

**[TOTAL MARKS = 30]**

## QUESTION 3

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

  (i)   Regulated ingredients
  (ii)  Standard of Identity                         **(6Marks)**
  (iii) Tamper-evident packaging                     **(6 Marks)**
  (iv)  'Use by' date                                **(6 Marks)**
  (v)   Product Recall                               **(6 Marks)**
                                                     **(6 Marks)**

**[TOTAL MARKS = 30]**

## QUESTION 4

Auditing and Certification are critical processes of assessing 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]**