

1st SEM. 2015/16



UNIVERSITY OF SWAZILAND

FINAL EXAMINATION PAPER

PROGRAMME : BACHELOR OF SCIENCE IN:
CONSUMER SCIENCE; CONSUMER
SCIENCE EDUCATION; AND
FOOD SCIENCE, NUTRITION AND
TECHNOLOGY, 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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GRANTED BY THE CHIEF INVIGILATOR

QUESTION 1 (COMPULSORY)

- (a) There are concerns from consumers, world over, about the use of additives, pesticides and veterinary drugs and substances in the production of foods and food products (the food supply chain). What are the reasons behind such concerns and are they real or imagined? Explain and discuss in detail, illustrating your answer with appropriate examples. (20 Marks)

- (b) Where, when and how can the safety of our food supply be lost or compromised? Discuss, illustrating your points as necessary. (20 Marks)

[TOTAL POINTS = 40]

QUESTION 2

- (a) As individuals how can we ensure that the probability of contracting a foodborne (food, water and drink) illness or disease is minimized or reduced disease at home and elsewhere? (10 Marks)
- (b) The Food Industry also has a role and responsibility to ensure that the foods and food products for various sectors and the general public are safe. What tools does the food industry use to achieve the safety requirements? (10 Marks)
- (c) How does/can a government or governments in general protect consumers from an unsafe food supply by producers, handlers and operators of food? (10 Marks)

[TOTAL POINTS = 30]

QUESTION 3

- (a) Explain **four (4)** types of spoilage that are typically seen in various foods. Name the type or class of foods where each type of spoilage is common. (8 Marks)
- (b) Identify and name **four (4)** types of pathogenic bacteria and briefly describe for each: the characteristics, foods commonly affected and the mode of causing an illness once ingested in significant amounts by an individual. (16 Marks)
- (c) Define and differentiate a food-borne outbreak from a reported case and a confirmed outbreak. (6 Marks)

[TOTAL POINTS = 30]

QUESTION 4

(a) Write short notes on the following terms to demonstrate your theoretical and practical knowledge. Give appropriate examples where needed.

- i) 'Drug withdrawal time' (4 Marks)
- i) Food Safety (5 Marks)
- ii) Maximum Residue Levels (3 Marks)
- iii) Epidemiology (4 Marks)
- iv) Category 2 type veterinary drugs (4 Marks)

(b) Some hazard or illness causing agents contaminating our food supply do not cause immediate ill effects, illness or disease. Symptoms of a disease or a disease itself can strike long after (2-20 years) of ingesting disease or illness-causing agents. Identify **two (2)** of these and briefly explain the type of disease(s) associated with them. (10 Marks)

[TOTAL MARKS = 30]