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**2<sup>nd</sup> SEM. 2016/17**

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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**

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GRANTED BY THE CHIEF INVIGILATOR**

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**QUESTION 1 (COMPULSORY)**

- a) Explain the importance of a quality of design (quality by design).  
(5 Marks)
- b) Define the following terms:
  - i. Food Quality
  - ii. Quality Control
  - iii. Quality Assurance(9 Marks)
- c) Discuss the three (3) extrinsic and three (3) intrinsic attributes that affect food quality.  
(18 Marks)
- d) Explain gap analysis in Food Safety Management System (FSMS).  
(5 Marks)
- e) Name the three (3) types of standardization offered by SWASA.  
(3 Marks)

**[TOTAL MARKS = 40]**

**QUESTION 2**

- a) Explain the functions of a QA programme.  
(6 Marks)
- b) Discuss Codex Alimentarius and its application to foods.  
(10 Marks)
- c) Briefly describe five (5) advantages of a HACCP certification.  
(10 Marks)
- d) Describe the main objective of ISO 9001.  
(4 Marks)

**[TOTAL MARKS = 30]**

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**QUESTION 3**

A new company which produces *emagwinya* (fat cakes) currently does not have any food standards in place. However the buyers have requested that in order for them to buy from this company, standards should be in place. You have been hired by this new company to help develop a HACCP System for their fat cakes.

(30 Marks)

[TOTAL MARKS = 30]

**QUESTION 4**

- (a) Discuss the purpose of control charts in food production. Use examples to illustrate how the control charts are used .

(10 Marks)

- (b) Briefly explain the following terms:-

- i. Traceability
- ii. Certification
- iii. Auditing
- iv. Non-conformances

(20 Marks)

(TOTAL MARKS = 30)