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UNIVERSITY OF SWAZILAND
FINAL EXAMINATION PAPER

PROGRAMME : **BACHELOR OF SCIENCE IN FOOD SCIENCE,**
NUTRITION & TECHNOLOGY; YEAR IV
BACHELOR OF SCIENCE IN CONSUMER SCIENCE;
YEAR IV
BACHELOR OF SCIENCE IN CONSUMER SCIENCE
EDUCATION. YEAR IV

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

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

QUESTION 1[COMPULSORY]

- (a) Discuss **four (4)** factors that, in your opinion, have contributed to the rise in Public Health and Food Safety scares and concerns in Swaziland and globally. **(16 Marks)**
- (b) Besides pathogenic microorganisms other types of hazards 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 (5-20 years) after ingesting disease or illness-causing agents. Identify **three (3)** of these and briefly explain the type of foods and ill-effects that are associated with them. How can they be minimized or prevented? **(15 Marks)**
- (c) How is the Consumer in Swaziland protected from the sale or supply of unsafe food? Discuss in detail using appropriate examples to illustrate your answer. **(9 Marks)**

[TOTAL MARKS = 40]

QUESTION 2

Compare and contrast the following terms giving appropriate examples to illustrate each term:

- a) Public Health versus Food Safety **(6 Marks)**
- b) Food-borne illness/disease versus Food-borne Outbreak **(6 Marks)**
- c) Good manufacturing Practices (GMPs) versus Hazard Analysis Critical Control Points (HACCP) **(6 Marks)**
- d) Prevalence versus Incidence **(6 Marks)**
- e) Anthropogenic versus Food Poisoning **(6 Marks)**

[TOTAL MARKS =30]

QUESTION 3

- (a) Explain **four (4)** types of spoilage that is typically seen in various foods. Name the type or class of foods where each type of spoilage is common. **(12 Marks)**
- (b) Identify three **(3) types** of pathogenic bacteria and briefly describe the characteristics, foods mostly affected and the symptoms or illness associated with each type. **(9 Marks)**
- (c) Identify and discuss **three (3)** points in the food supply chain where Food Safety can be greatly compromised in Swaziland. Support your stance with appropriate examples. **(9 Marks)**

[TOTAL MARKS = 30]

QUESTION 4

- (a) Of what value is adequate and accurate documentation of food-borne illnesses or food intoxication/infection important for a country? Discuss in detail. **(12 Marks)**
- (b) As individuals how can we each ensure that we minimize or lessen the probability of contracting a foodborne (water and food) illness or disease at home and elsewhere? **(9 Marks)**
- (c) Differentiate between Infection; Intoxication; Toxicoinfections. Give an example of a microorganism that causes each type of illness or disease. **(9 Marks)**

[TOTAL MARKS = 30]