

UNIVERSITY OF SWAZILAND

FINAL EXAMINATION PAPER 2004

BACHELOR OF SCIENCE IN HOME ECONOMICS YEAR IV

COURSE CODE : FN 404

TITLE OF PAPER : FOOD QUALITY ASSURANCE AND
CONTROL

TIME ALLOWED : TWO HOURS

INSTRUCTIONS : ANSWER QUESTION 1 AND (3) THREE
OTHER QUESTIONS ONLY

THIS PAPER IS NOT TO BE OPENED UNTIL THE CHIEF
INVIGILATOR HAS GRANTED PERMISSION.

QUESTION 1 (COMPULSORY)

The green mealie bread is a traditional delicacy in this region particularly in Swaziland. It is expected that its processing should be improved to enhance its quality and promote its production at the industrial level. As a potential entrepreneur with adequate knowledge in quality control.

- a. List the ingredients required and develop a process flow diagram for the operations involved.
- b. What are the likely hazards to be encountered during processing
- c. Identify the control points and why they are important
- d. Discuss how to monitor the CP's to ensure the production of nutritious, safe, edible and consumer friendly green mealie bread.

(40 marks)

QUESTION 2

Discuss cleaning and sanitation in domestic kitchens.

(20 marks)

QUESTION 3

Discuss food packaging as an instrument of food quality and the developments in food packaging.

(20 marks)

QUESTION 4

Discuss quality in food.

(20 marks)

QUESTION 5

Describe food specification and develop a specification document for your choice of food commodity.

(20 marks)