



1ST SEM. 2005/2006

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UNIVERSITY OF SWAZILAND

FINAL EXAMINATION PAPER

**PROGRAMME : BACHELOR OF SCIENCE IN HOME
ECONOMICS EDUCATION AND
HOME ECONOMICS YEAR IV**

COURSE CODE : FN 404

**TITLE OF PAPER : FOOD QUALITY ASSURANCE &
CONTROL**

TIME ALLOWED : TWO (2) HOURS

**INSTRUCTIONS : ANSWER QUESTION ONE (1)
AND ANY OTHER (3) QUESTIONS**

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QUESTION 1

- a. Describe the HACCP principle
- b. Develop a HACCP program for a Ham burger

[Total = 40]

QUESTION 2

- a. Describe food processing and discuss why food is processed
- b. Explain the following terms:

- i. CIP
- ii. TQM
- iii. GMP

[10]

[Total = 20]

QUESTION 3

- a. Describe three sensory characteristics of food quality.
- b. Explain the subjective and objective evaluation of food and give examples of each.

[10]

[Total = 20]

QUESTION 4

- a. What function does quality assurance department play in food processing.
- b. Explain the objectives of Food Specification
- c. Outline the functions of a food quality control department.

[6]

[6]

[8]

[Total = 20]

QUESTION 5

- a. Discuss how packaging can be used as a marketing tool.
- b. Discuss briefly, what food safety is.

[10]

[10]

[Total = 20]