



1ST SEM. 2006/2007

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UNIVERSITY OF SWAZILAND

FINAL EXAMINATION PAPER

**PROGRAMME : BACHELOR OF SCIENCE IN FOOD
SCIENCE, NUTRITION AND
TECHNOLOGY YEAR II**

COURSE CODE : FSNT 202

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

TIME ALLOWED : TWO (2) HOURS

**INSTRUCTIONS : ANSWER QUESTION ONE (1)
AND ANY OTHER (2) QUESTIONS**

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GRANTED BY THE CHIEF INVIGILATOR**

QUESTION 1

- a. What do you understand by these terms as they relate to food quality?
- i. Quality [4]
 - ii. Quality policy [3]
 - iii. Quality system [4]
- b. The Luyengo Refectory is the main food outlet for both students and lectures, and hence a potential risk to foodborne outbreak in the campus. It is therefore imperative that it produces food that is safe to these consumers. In order to avoid the occurrence of foodborne outbreak in Luyengo Campus Refectory, you are therefore required to develop a (HACCP) system for the refectory and you have to show all 7 stages of the HACCP system. [29]

[Total marks = 40]

QUESTION 2

- a. What do you understand by the ISO system in relation to food quality? [6]
- b. How does ISO 9003 ensure food quality? [4]
- c. What are the key elements and responsibilities of ISO 9004 as it relates to food quality? [5]
- d. What is the Government's role in food safety? [10]
- e. What do you understand by the term food quality control? [5]

[Total marks = 30]

QUESTION 3

- a. Discuss the key roles played by Codex Alimentarius in food quality? [14]
- b. What do you understand by 'Quality Assurance' as it relates to food? [6]
- c. You have been designated as the 'Quality Assurance' (QA) Officer for the Swazi can factory. Explain your day to day functions? [10]

[Total marks = 30]

QUESTION 4

ISO 10011 establishes basic audit principles, criteria and practices and, provides guidelines for establishing, planning, carrying out and documenting audits of quality system.

- a. What is quality audit in reference to food? [4]
- b. What do you understand by quality system? [3]
- c. Why would a food industry require a quality audit? [10]
- d. During a quality audit, the lead auditor has specified functions, what are they? [5]
- e. What is an audit plan? [8]

[Total marks = 30]