



**UNIVERSITY**

**OF SWAZILAND**

**1<sup>ST</sup> SEM. 2009/2010**

**FINAL EXAMINATION PAPER**

**PROGRAMME : BACHELOR OF SCIENCE IN FOOD  
SCIENCE, NUTRITION & TECHNOLOGY  
YEAR III (TR)**

**COURSE CODE : FSNT 202 (OLD)**

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

**TIME ALLOWED : TWO (2) HOURS**

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

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

### **QUESTION 1 [COMPULSORY]**

- a. Explain the main elements of the continuous improvement model of Quality Assurance. (8Marks)
- b. What are the main objectives of GMP in the food industry (8 Marks)
- c. Discuss the importance of ISO certification in food quality assurance (8 Marks)
- d. What are assignable and common causes of variability in quality control? (8 Marks)
- e. Give at least four factors that determine the quality of a food product. (8 Marks)

**[TOTAL MARKS = 40]**

### **QUESTION 2**

- a. Discuss the differences and similarities between ISO 9001-2000, and ISO 22000-2005 quality management systems (12 Marks)
- b. Discuss the importance of two international standards in food commodity trade. (8 Marks)

**[TOTAL MARKS = 20]**

### **QUESTION 3**

- a. Discuss the importance of the customer in food quality assurance (10 Marks)
- b. Draw the cause-and-effect diagram and explain the contribution of each element. (10 Marks)

**[TOTAL MARKS = 20]**

### **QUESTION 4**

- a. Discuss the factors that are necessary in determining the target net content in food packaging. (12 Marks)
- b. Give examples of x-bar chart trends that would necessitate action by management (8 Marks)

**[TOTAL MARKS = 20]**

**QUESTION 5**

- a. List the seven principles of HACCP (14 Marks)
- b. Biological hazards can cause more widespread injury to consumers than chemical hazards. Why is this likely to happen? (6 Marks)

**[TOTAL 20 MARKS]**