

1ST SEM. 2019/20

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UNIVERSITY OF ESWATINI

FINAL EXAMINATION PAPER

PROGRAMME

FOOD SCIENCE, NUTRITION AND

TECHNOLOGY, CONSUMER

SCIENCE AND CONSUMER SCIENCE

EDUCATION YEAR IV

COURSE CODE

FNS403

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TITLE OF PAPER

FOOD SAFETY AND PUBLIC

HEALTH

TIME ALLOWED

TWO (2) HOURS

INSTRUCTIONS

ANSWER QUESTION ONE (1)

AND ANY OTHER TWO (2)

QUESTIONS.

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QUESTION 1 (COMPULSORY)

- a) Explain the following terms:
 - i. Food safety hazard
 - ii. Cross-contamination
 - iii. Foodborne outbreak
 - iv. Epidemic
 - v. Product recall

(20 Marks)

b) Discuss the four (4) main categories of food contamination.

(20 Marks)

[TOTAL MARKS = 40]

QUESTION 2

- a) Discuss five (5) reasons why outbreaks of food borne diseases are investigated. (15 Marks)
- b) Explain three (3) most significant food safety issues citing examples where appropriate.

(15 Marks)

 $[TOTAL\ MARKS = 30]$

QUESTION 3

- a) A newly established food establishment is interested in developing a food safety program. You have been hired as a food safety expert, to help develop one food safety program and you have chosen the HACCP program. How can you convince the establishment management that their company will benefit from this program?
 - (20 Marks)
- b) You have also been tasked to teach employees of this establishment on personal hygiene. Explain why hand washing is important for food handlers. Outline the safe hand washing steps necessary to prevent cross-contamination.

(10 Marks)

[TOTAL MARKS = 30]

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QUESTION 4

- a) State the major pathogen likely to contaminate the following foods:
 - i. Eggs
 - ii. Chicken
 - iii. Ground beef
 - iv. Cold meat
 - v. Ready-to-eat salad
 - vi. Fruits and vegetables
 - vii. Oysters
 - viii. Raw cheese
 - ix. Ice
 - x. Oxtail stew

(20 Marks)

b) A foodborne illness can occur as a result of time-temperature abuse. Explain the meaning of time-temperature abuse and give three (3) examples of how food can be time-temperature abused.

(10 Marks)

[TOTAL MARKS = 30]