UNIVERSITY OF SWAZILAND **Faculty of Health Sciences**

DIPLOMA IN ENVIRONMENTAL HEALTH **SUPPLEMENTERY EXAMINATION PAPER 2010**

TITLE OF PAPER: FOOD SAFETY & PRESERVATION

COURSE CODE

EHS 313

DURATION

: 2 HOURS

MARKS

100

INSTRUCTIONS

READ THE QUESTIONS & INSTRUCTIONS

CAREFULLY

ANSWER ALL FOUR (4) QUESTIONS

EACH QUESTION CARRIES 25 MARKS.

WRITE NEATLY & CLEARLY

BEGIN EACH QUESTION ON A SEPARATE

SHEET OF PAPER.

DO NOT OPEN THIS QUESTION PAPER UNTIL PERMISSION IS GRANTED BY THE INVIGILATOR.

Question 1

a. Non-pathogenic microorganisms which are beneficial (normal flora) contribute positively in the production of milk products such as Emasi, cheese, yogurt but may also cause milk to be unmarketable.

List and explain the conditions which may warrant milk rejection as unfit for human consumption. [12]

b. How does low temperature influence the type of microorganisms in food?

[5]

c. Salmonellosis is significantly associated with poultry meat and eggs. Why is this so?

[8]

[25 Marks]

Question 2

Milk is a perfect food for both humans and microorganisms. Microbes will grow and multiply quickly in milk resulting in spoilage and therefore rejection as a food commodity. In the production of milk, safety measures should be taken in order to render milk free from microorganisms.

Briefly outline the safety measures required in the production of clean, safe and nutritious milk. [25 Marks]

Question 3

There are two ways in which canned or bottled food stuffs may be spoiled, it is either microbiologically or chemically. Explain the two methods of caned food spoilage.

a.	microbial spoilage	[10]
b.	chemically spoilage	[15]
		[25 Marks]

Question 4

a. Though fruits and vegetables contribute nutrients to our diet, some are associated with causation of food poisoning.
Briefly outline the inherent dangers that are associated with some fruits and vegetables.

		[10]
b.	Write short notes on caffeine in food.	[5]
c.	What is the important reason for food preservation?	[10]
	•	[25 Marks]