UNIVERSITY OF SWAZILAND **Faculty of Health Sciences**



DIPLOMA IN ENVIRONMENTAL HEALTH **FINAL EXAMINATION PAPER 2011**

TITLE OF PAPER : FOOD INSPECTION

COURSE CODE

: EHS 508

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

Design a check list that will assist you to perform a food hygiene inspection in a restaurant.

[25 Marks]

Question 2

- a. Design a label of a food product of your choice, showing all the requirements necessary in a food label. [15]
- b. Swazi beverages has discovered through lab analysis that batch 8 of Zero Coke is contaminated with mercury and 60% of the consignment has already been distributed to retailers. How would you ratify the problem? [10]

[25 Marks]

Question 3

Canned food stuffs maybe spoiled microbiologically or non-microbiologically.

- a. Explain at least two (2) likely causes of non-microbiological or chemical spoilage that are common in canned foodstuff. [10]
- b. How does microbiological spoilage occur in canned food stuff? [15]

[25 Marks]

Questions 4

Swaziland Poultry Processor has won a tender to supply the European market but the importer wants to ensure that a good quality standard is in place before accepting to be supplied. The company has sourced you to conduct a food audit. You are therefore required to make a draft of how you are going to conduct the audit?

[25 Marks]