



BSC IN ENVIRONMENTAL HEALTH FINAL EXAMINATION PAPER 2013

TITLE OF PAPER:

FOOD INSPECTION

COURSE CODE

EHS 508

DURATION

2 HOURS

MARKS

100

INSTRUCTIONS

READ THE QUESTIONS & INSTRUCTIONS

CAREFULLY

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ANSWER ALL FOUR (4) QUESTIONS

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EACH QUESTION CARRIES 25 MARKS.

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WRITE NEATLY & CLEARLY

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BEGIN EACH QUESTION ON A SEPARATE SHEET OF

PAPER.

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

Question 1

Canned food stuffs maybe spoiled microbiologically or non-microbiologically.

- a. In non-microbiological spoilage, metallic taint, oxidation and hydrogen swell are common. Explain how these three conditions occur. [10]
- b. Microbiological spoilage maybe as a result of the following conditions, underprocessing, thermophilic spoilage, leaker spoilage and pre-process spoilage. Explain how these conditions occur

[25 Marks]

Question 2

- a. Design a label of a food product of your choice, showing all the requirements necessary in a food label.
- b. When is a prepackaged food allowed to bear a health claim? [5]
- c. The technique of sampling food for laboratory analysis has failed to ensure food safety in the food industry. Why is that so?
- d. A food label is written reduced sugar; sugar free and sodium free; low sodium; very low sodium; reduced or less sodium. Explain the meaning of these terms? [6]

 [25 Marks]

Question 3

The Swaziland Poultry Processor has won a tender for supplying poultry meat to South Africa. But before the contracts are signed the South African Company has to ensure that the products supplied will be safe. Discuss the steps that are necessary to provide confidence that the product is safe.

[25 Marks]

Questions 4

Design a check list that will assist you to perform a food grading for a supermarket inspection. The supermarket has the following departments; meat, snack food, vegetable and fruit, prepackaged foods and ablution facilities.

[25 Marks]