



UNIVERSITY OF SWAZILAND
Faculty of Health Sciences

DEGREE IN ENVIRONMENTAL HEALTH
Re-Sit EXAMINATION PAPER 2018

TITLE OF PAPER : FOOD SAFETY

COURSE CODE : EHS 324

DURATION : 2 HOURS

MARKS : 100

INSTRUCTIONS :

- READ THE QUESTIONS & INSTRUCTIONS CAREFULLY
- : ANSWER ALL FOUR (4) QUESTIONS
- : EACH QUESTION CARRIES 25 MARKS.
- : WRITE NEATLY & CLEARLY
- : NO PAPER SHOULD BE BROUGHT INTO THE EXAMINATION ROOM.
- : 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. How do prolonged storage, light and heat affect nutrients in fruits and vegetables? [5]
 - b. Salmonellosis is significantly associated with poultry meat and eggs. Why is this so? [10]
 - c. Choose any four (4) measures that are necessary to ensure milk safety and explain how these factors contribute in making sure that the milk we consume will not cause foodborne illness? [10]
- [25 Marks]**

Question 2

- a) How is the flour for making brown bread different from the white bread flour? [5]
- b) Rye bread is good for persons who want to reduce weight. Explain how. [4]
- c) Explain the measures that may be employed to control enzymatic browning in fruits and vegetables. [5]
- d) List three common bread molds and the colors they display during their growth. [3]
- e) Name the mold that causes the following rots in vegetables. [8]
 - Gray rot in onions
 - Sour or watery rot in carrots
 - Black rot in cucumbers
 - Dry rot in potatoes

[25 Marks]

Question 3

- a) Using appropriate examples, discuss antivitamin in food. [6]
 - b) Write short notes on natural or intrinsic poison in foods. [6]
 - c) Describe the possible rot that may be seen in cabbage or cauliflower. [8]
 - d) What do you understand by foremilk? [3]
 - e) How would you know that milk has been adulterated by using the milk fat? [2]
- [25 Marks]**

Question 4

- a) Using good examples describe homofermentation and heterofermentation in dairy products. [8]
- b) Name two unripened and two mold ripened cheese. [4]
- c) Swiss cheese has holes or eyes, what forms the holes or eyes? [2]
- d) Why is phosphatase test important in milk? [3]
- e) Some molds cause specific spoilage to different fruits and vegetables. Match the fruit/vegetable to the mold that causes the spoilage. [8]
 - Banana, citrus fruits, melons, grapes, lime, and eggplant
 - Botrytis sp., Diplodia citri, Alternaria citri, Anthracnose disease, Macropoma musae, Phomosis vexus

[25 Marks]