UNIVERSITY OF SWAZILAND Faculty of Health Sciences

DEGREE IN ENVIRONMENTAL HEALTH RESIT EXAMINATION PAPER 2019

TITLE OF PAPER

FOOD INSPECTION

COURSE CODE

EHS 428

DURATION

2 HOURS

MARKS

100

INSTRUCTIONS

READ THE QUESTIONS & INSTRUCTIONS

CAREFULLY

ANSWER ALL FOUR (4) QUESTIONS

EACH QUESTION CARRIES 25 MARKS.

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

a). Labeling of all prepackaged foods to be offered to the consumer or catering purposes should conform to the Codex general Standard for Labeling of prepackaged foods.

Define the following terms (Date marking on prepackaged food)

- i. "Sell by date"
- ii. "Best before date" [2]
- iii. "Use by date" [2]
- iv. Why are these dates marked on prepackaged foods? [2]

[2]

b) Design a check list that will assist you to perform a food hygiene inspection in a restaurant. [17]

[25 Marks]

Question 2

- Design a label of a food product of your choice, showing all the requirements necessary in a food label.
- 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]
- c. Describe the possible health effects that may be caused by eating a blown canned food stuff.

[25 Marks]

Question 3

a. How does chemically spoilage in canned food occur? [10]
b. Explain the microbiological spoilage 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]