

UNIVERSITY OF ESWATINI Faculty of Health Sciences Department of Environmental Health Science

DEGREE IN ENVIRONMENTAL HEALTH SCIENCE

FINAL EXAMINATION PAPER 2021

TITLE OF PAPER

FOOD QUALITY CONTROL

COURSE CODE

EHM 408

DURATION

2 HOURS

MARKS

100

INSTRUCTIONS

READ THE QUESTIONS & INSTRUCTIONS

EACH QUESTION **CARRIES 25** MARKS.

CAREFULLY

ANSWER ANY FOUR QUESTIONS.

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 ONE

- (a) Write short notes on any five (5) pre-requisite programmes for Hazard Analysis Critical Control Point (HACCP) plan listed below.
 - (i) Product recall and traceability programme,
 - (ii) Staff and product flow,
 - (iii) Sanitation Standard Operating Procedures (SSOP),
 - (iv) Refuse or waste control programme,
 - (v) Personnel hygiene programme,
 - (vi) Relevant training programmes,
 - (vii) Relevant records,
 - (viii) Good manufacturing programme

[Total: 25 Marks]

QUESTION TWO

- (a) Briefly outline the components of core processes in the standard development process. [5 Marks]
- (b) What are requirements of any standards information Base entry? [3 Marks]
- (c) What are the components of Draft Development Process? [5 Marks]
- (d) Outline the aspects of Company Review Process in the Standards Development Process. [6 Marks]
- (e) Illustrate how you can go about establishing critical limits using specified example. [6 marks]

[Total: 25 marks]

QUESTION THREE

(a) Describe the contents of the volumes under Codex Alimentarius standards that any company dealing in milk and milk products must always adhere to.

[12 Marks]

(b) Briefly outline the Consensus Decision- Making Process in drafting Standards...

[13 Marks]

[Total: 25 Marks]

OUESTION FOUR

- (a) Briefly elaborate on the meaning of the following concepts.
 - (i) Quality systems,
 - (ii) Quality management,
 - (iii) Quality assurance,
 - (iv) Total quality management.

[12 Marks]

(b) Discuss how you can establish HACCP plan in a food processing plant.

[13 Marks]

[Total: 25 marks]

QUESTION FIVE

(a) How would you differentiate between broad and specific objectives of audit?

[10 Marks]

- (b) Differentiate between the principles behind ISO 10011 and ISO 19011.[9 Marks]
- (c) List down the responsibilities of auditors.

[6 Marks]

[Total: 25 Marks]