



1st SEM. 2017/18

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UNIVERSITY OF SWAZILAND

FINAL EXAMINATION PAPER

**PROGRAMME : FOOD SCIENCE, NUTRITION AND
TECHNOLOGY, CONSUMER
SCIENCE AND CONSUMER SCIENCE
EDUCATION YEAR IV**

COURSE CODE : FSNT402

**TITLE OF PAPER : FOOD SAFETY AND PUBLIC
HEALTH**

TIME ALLOWED : TWO (2) HOURS

**INSTRUCTIONS : ANSWER QUESTION ONE (1)
AND ANY OTHER TWO (2)
QUESTIONS.**

**DO NOT OPEN THIS PAPER UNTIL PERMISSION HAS BEEN
GRANTED BY THE CHIEF INVIGILATOR**

QUESTION 1 (COMPULSORY)

- a) Explain the following terms:
- i. Food safety hazard
 - ii. Cross-contamination
 - iii. Foodborne outbreak
 - iv. Epidemic
 - v. Product recall
- (20 Marks)
- b) Discuss the **four (4)** main categories of food contamination.

(20 Marks)

[TOTAL MARKS = 40]

QUESTION 2

Explain **five (5)** reasons for the increased incidents of foodborne illnesses.

(30 Marks)

[TOTAL MARKS = 30]

QUESTION 3

- a) A newly established food establishment is interested in developing a food safety program. You have been hired as a food safety expert, to help develop one food safety program and you have chosen the HACCP program. How can you convince the establishment management that their company will benefit from this program?

(20 Marks)

- b) You have also been tasked to teach employees of this establishment on personal hygiene. Explain why hand washing is important for food handlers. Outline the safe hand washing steps necessary to prevent cross-contamination.

(10 Marks)

[TOTAL MARKS = 30]

QUESTION 4

a) For each of the following pathogens, state the group of people who are at high risk of associated foodborne illness. In each case give **two (2)** examples of common sources of contamination.

- i. *Clostridium perfringens*
- ii. *Staphylococcus aureus*
- iii. *Campylobacter*
- iv. Norovirus
- v. *Toxoplasma gondii*

(20 Marks)

b) Explain the general practices that you would apply in order to prevent the above pathogenic microorganisms.

(10 Marks)

[TOTAL MARKS = 30]