



1ST SEM. 2018/19

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UNIVERSITY OF ESWATINI

FINAL EXAMINATION PAPER

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

COURSE CODE : FNS403 / 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. Food contamination
 - iii. Potentially hazardous foods
 - iv. Epidemic
 - v. Food allergy
- (20 Marks)**
- b) Explain why Eswatini is challenged with food safety issues. Despite these challenges, discuss important measures that food handlers in the country must observe in order to minimise food contamination.

(20 Marks)

[TOTAL MARKS = 40]

QUESTION 2

- a) Discuss the **four (4)** main categories of food contamination.
- (20 Marks)**
- b) Explain **two (2)** most significant food safety issues citing examples where appropriate.

(10 Marks)

[TOTAL MARKS = 30]

QUESTION 3

- a) Explain **four (4)** reasons for the increased incidents of foodborne illnesses.
- (20 Marks)**
- b) Explain the importance of hand washing 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. *Listeria monocytogenes*
- iii. *Staphylococcus aureus*
- iv. *Toxoplasma gondii*
- v. Norovirus

(20 Marks)

- b) Discuss **five (5)** reasons why outbreaks of food borne diseases are investigated.

(10 Marks)

[TOTAL MARKS = 30]