



UNIVERSITY OF SWAZILAND
Faculty of Health Sciences

DIPLOMA IN ENVIRONMENTAL HEALTH

SUPPLEMENTARY EXAMINATION PAPER 2007

- TITLE OF PAPER** : FOOD & MEAT HYGIENE
- COURSE CODE** : EHS 101
- DURATION** : 3 HOURS
- MARKS** : 100
- INSTRUCTIONS** :
- : ANSWER ANY FIVE QUESTIONS
 - : EACH QUESTION CARRIES 20 MARKS.
 - : NO PAPER SHOULD BE BROUGHT INTO NOR OUT OF 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

Define the following terms which are commonly associated with food safety;

- a) Detergent [3]
- b) Disinfectant [3]
- c) Aseptic [1]
- d) COP [2]
- e) CIP [3]
- f) Food hygiene [4]
- g) CCP [2]
- h) MAP [2]

[20 Marks]

Question 2

- a) Outline food practices and personal hygiene to be observed by food handlers in a food outlet [10]
- b) Quaternary Ammonium Compounds (Quats) are frequently preferred as equipment sanitizer. Why is that so? [10]

[20 Marks]

Question 3

Write short notes on the following;

- a) Amphoterics [8]
- b) Lymph nodes [12]

[20 Marks]

Question 4

- a) Cattle meat is said to be red and poultry meat white. What is responsible for this difference? [4]
- b) The carcass of slaughtered cattle may either have a jelly-like texture or dry-like surface. Why is that so? [6]
- c) Why is it necessary to stun food animals prior to their slaughter? [5]
- d) What is Halal meat? [5]

[20 Marks]

Question 5

- a) Compare the fat consistency and color for the following animals;
- Sheep [2]
 - Pig [2]
 - Cattle [2]
 - Deer [2]
- b) Briefly outline cattle liver functions [6]
- c). How would you differentiate sheep kidneys and lungs? [6]
- [20 Marks]