



**UNIVERSITY OF SWAZILAND**  
**Faculty of Health Sciences**

**DIPLOMA IN ENVIRONMENTAL HEALTH**  
**SUPPLEMENTARY EXAMINATION PAPER 2007**

**TITLE OF PAPER** : FOOD SAFETY & HYGIENE

**COURSE CODE** : EHS 301

**DURATION** : 3 HOURS

**MARKS** : 100

**INSTRUCTIONS** : READ THE QUESTIONS & INSTRUCTIONS CAREFULLY

: ANSWER ALL FIVE (5) QUESTIONS

: EACH QUESTION CARRIES 20 MARKS.

: WRITE NEATLY & CLEARLY

: 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.**

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**Question 1**

Discuss eggs production starting with housing and emphasize the safety measures required in the production of safe and nutritious eggs. [20 Marks]

**Question 2**

Non-pathogenic microorganisms which are beneficial(normal flora) contribute positively in the production of milk products such as Emasi, cheese, yogurt but may also cause milk to be unmarketable.

List and explain the conditions which may warrant milk rejection as unfit for human consumption. [20 Marks]

**Question 3**

Milk is a perfect food for both humans and microorganisms. Microbes will grow and multiply quickly in milk resulting in spoilage and therefore rejection as a food commodity. In the production of milk, safety measures should be taken in order to render milk free from microorganisms.

Briefly outline the safety measures required in the production of clean, safe and nutritious milk. [20 Marks]

**Question 4**

- a) Rye-bread is very good for people who are dieting and slimming. Why is that so? [4 Marks]
- b) Why is wheat flour preferred in the production of bread? [3 Marks]
- c) Bread or other confectionary may spoil or become stale if handled poorly. Explain the causes of ropiness in bread. [4 Marks]
- d) Why is it important to preserve food? [6 Marks]
- e) What is the main purpose of fish smoking? [3 Marks]

**Question 5**

- a) Though fruits and vegetables contribute nutrients to our diet, some are associated with causation of food poisoning. Briefly outline the inherent dangers that are associated with some fruits and vegetables. [14 Marks]
- b) How does prolonged storage, light and heat affects fruits and vegetables nutrients [6 Marks]