



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

**DIPLOMA IN ENVIRONMENTAL HEALTH**  
**FINAL EXAMINATION PAPER 2009**

**TITLE OF PAPER** : FOOD INSPECTION

**COURSE CODE** : EHS 508

**DURATION** : 2 HOURS

**MARKS** : 100

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

: ANSWER ALL FOUR (4) QUESTIONS

: EACH QUESTION CARRIES 25 MARKS.

: 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 1

You are conducting a shop inspection at the Spar supermarket; explain all the conditions that are likely to result in the condemnation of canned or bottled food stuffs as unfit for human consumption?

[25 Marks]

## Question 2

- a. Design a label of a food product of your choice, showing all the requirements necessary in a food label. [17]
- b. Design a recall system of your food product [8]

[25 Marks]

## Question 3

Canned food stuffs maybe spoiled microbiological or non- microbiological.

- a. In non-microbiological spoilage, metallic taint, oxidation and hydrogen swell are common. Explain therefore how these three conditions occur. [10]
- b. Microbiological spoilage maybe as a result of the following conditions, under-processing, thermophilic spoilage, leaker spoilage and pre-process spoilage. Explain how these conditions occur [15]

[25 Marks]

## Questions 4

Design a check list that will assist you to perform a food hygiene inspection in a restaurant.

[25 Marks]