



UNIVERSITY OF SWAZILAND
Faculty of Health Sciences

DEGREE IN ENVIRONMENTAL HEALTH
RESIT EXAMINATION PAPER 2019

- TITLE OF PAPER** : FOOD HYGIENE
- COURSE CODE** : EHS 227
- DURATION** : 2 HOURS
- MARKS** : 100
- INSTRUCTIONS** :
- : READ THE QUESTIONS & INSTRUCTIONS CAREFULLY
 - : ANSWER ALL FOUR (4) QUESTIONS
 - : EACH QUESTION CARRIES 25 MARKS.
 - : NO PAPER SHOULD BE BROUGHT INTO THE EXAMINATION ROOM.
 - : 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

- a) A new food premise has applied to the city council of Mbabane for a construction permit. The owner seeks advice on the type of floor to be chosen for the food premise. How would you advise him or her? [8]
 - b) Describe the function and limitations of anionic wetting agents, using appropriate examples. [8]
 - c) In food processing plants, the main reason for cleaning both processing equipment and processing areas is to remove food debris and other soils which may contain food poisoning or spoilage microbes and thus contaminating the food. Explain therefore the basic stages and sequence of wet cleaning and disinfection in food establishment's equipment and utensils. [9]
- [25 Marks]**

Question 2

- a) Discuss the benefits and shortcomings of Chlorine based Compounds as a sanitizer. [15]
 - b) Discuss the advantages and disadvantages of ceramic tiles and Polyvinyl chloride (PVC) tiles floor finishes; [10]
- [25 Marks]**

Question 3

- a) Why is the cleaning of utensils in food establishment important? [5]
 - b) How can food handlers contaminate food? [6]
 - c) Why is hand washing so important in food premises? [4]
 - d) Discuss the benefits and shortcomings of Iodine based disinfectants. [10]
- [25 Marks]**

Question 4

- a) What is a sanitizer's efficiency test? [5]
 - b) Where can you use amphoteric sanitizers with good results and what are their shortcomings? [6]
 - c) Why disinfectants cannot be relied or dependent on to sterilize the items or equipment to which they are applied? [6]
 - d) How does cleaning agents or sanitizers assist the cleaning process? [5]
 - e) Which symptoms are associated with food borne illness? [3]
- [25 Marks]**