



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

**DEGREE IN ENVIRONMENTAL HEALTH**  
**FINAL EXAMINATION PAPER 2018**

**TITLE OF PAPER** : FOOD INSPECTION

**COURSE CODE** : EHS 407

**DURATION** : 2 HOURS

**MARKS** : 100

**INSTRUCTIONS** :

- READ THE QUESTIONS & INSTRUCTIONS CAREFULLY
- : ANSWER ANY 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**

- a. You open a canned solid packed cured meat product and you find that the surface of the meat has yellow or brown discoloration. What would have caused that?[4]
- b. When you open a can of a high acid food product, you observe that there is a metallic taint on the surface of the food? Explain the possible causes. [6]
- c. Swazi Can has made a shipment of canned pineapple juice to Canada, on arrival most of the shipment was blown up. Explain the possible cause. [8]
- d. Which bacteria are likely to cause spoilage in high acid canned foods? [3]
- e. Describe bacterial flat-sour spoilage in canned foods. [4]

[25 Marks]

**Question 2**

During food inspection of a supermarket, describe all the possible conditions that may lead you to condemn and seize canned foods and also give reasons why each condemnation is unfit for human consumption.

[25 Marks]

**Question 3**

- a. Design a label of a food product of your choice, showing all the requirements necessary on a food label. [10]
- b. What is a health claim and why is it allowed on a prepackaged food? [7]
- c. The technique of sampling food for laboratory analysis has failed to ensure food safety in the food industry. Why is that so? [5]
- d. Using good examples define the term, " food processing aids" in food manufacturing? [3]

[25 Marks]

**Question 4**

The Swaziland Poultry Processor has won a tender for supplying poultry meat to South Africa. But before the contracts are signed the South African Company has to ensure that the products supplied will be safe. Discuss the steps that are necessary to provide confidence that the product is safe.

[25 Marks]

**QUESTION 5**

Design an appropriate check list that will assist you to perform a food hygiene inspection in a supermarket with the following categories (vegetables, butchery, bakery and the main shop).

[25 Marks]