



**NAMIBIA UNIVERSITY
OF SCIENCE AND TECHNOLOGY**

**FACULTY OF HEALTH, APPLIED SCIENCES AND NATURAL RESOURCES
DEPARTMENT OF HEALTH SCIENCES**

QUALIFICATION: ENVIRONMENTAL HEALTH SCIENCES	
QUALIFICATION CODE: 08BOHS	LEVEL: 8
COURSE CODE: FMH 811S	COURSE NAME: FOOD AND MEAT HYGIENE 4
SESSION: July 2022	PAPER: THEORY
DURATION: 3 HOURS	MARKS: 110

SUPPLEMENTARY / SECOND OPPORTUNITY EXAMINATION PAPER	
EXAMINER(S)	MS. CHARMAINE JANSEN
MODERATOR:	MS MANORIA NIINGO

INSTRUCTIONS	
1. Answer ALL the questions. 2. Plagiarism not allowed.	

PERMISSIBLE MATERIALS: NONE

THIS QUESTION PAPER CONSISTS OF 3 PAGES INCLUDING THE COVER PAGE

SECTION A [15 MARKS]

QUESTION 1 (15 Marks)

1.0 Define the following terms in accordance with Food and Meat Hygiene.

- 1.1 Adulteration of milk [1]
- 1.2 Food [3]
- 1.3 Poultry [3]
- 1.4 Hazardous Critical Control Points (HACCP) [2]
- 1.5 Food hygiene [2]
- 1.6 Food safety [2]
- 1.7 Primary production [2]

SECTION B [45 MARKS]

QUESTION 2 (15 Marks)

- 2.1 Indicate the codex general principles of food hygiene. [5]
- 2.2 Mention the prerequisite programs required for good hygiene practices. [7]
- 2.3 Define the term food quality. [3]

QUESTION 3 (15 Marks)

- 3.1 The food safety report of Europe indicates that the UK leads the growth in sales of organic foods. Explain the reasons for the growth in sales. [5]
- 3.2 Write a short summary about the common diseases in Poultry. [10]

QUESTION 4 (15 Marks)

- 4.0 You are new to EHP. Your elder colleagues rely on the method of inspection rather than auditing. Please explain the differences to your colleague between these two techniques. Clearly pointing out the similarities and differences between audits and inspections. [15]

SECTION C [50 MARKS]

QUESTION 5 (25 Marks)

- 5.0 Discuss the precautions which should be taken throughout the food chain to prevent the micro-biological contamination of ready-cooked chicken. [25]

QUESTION 6 (25 MARKS)

- 6.0 You are appointed by Namibia Standard Institution as an accreditor, The ISO 22000 standards were just adopted, please explain to the factory owners what is this standard includes its components and implementation and why they should acquire it. [25]

GOOD LUCK