



**NAMIBIA UNIVERSITY
OF SCIENCE AND TECHNOLOGY**

FACULTY OF HEALTH AND APPLIED SCIENCES

DEPARTMENT OF ENVIRONMENTAL HEALTH SCIENCES

QUALIFICATION :	BACHELOR OF ENVIRONMENTAL HEALTH SCIENCES		
QUALIFICATION CODE:	08 BEHS	LEVEL:	6
COURSE CODE:	FMH 612S	COURSE NAME:	FOOD AND MEAT HYGIENE 2B
SESSION:	JANUARY 2019	PAPER:	THEORY
DURATION:	3 HOURS	MARKS:	100

SECOND OPPORTUNITY /SUPPLEMENTARY EXAMINATION QUESTION PAPER	
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INSTRUCTIONS
<ol style="list-style-type: none">1. Answer all the questions2. Write clearly and neatly.3. Number the answers clearly.

PERMISSIBLE MATERIAL: NONE

THIS QUESTION PAPER CONSISTS OF 4 PAGES (Including this front page)

QUESTION 1 (10)

1.0 Choose the best answer for each statement.

- 1.1 Zinc and copper cooking utensils should be avoided because: [2]
- A. They break easily and leave fragments in the food
 - B. Food will not reach the correct cooking temperature
 - C. They react with acidic foods and cause contamination
 - D. They increase the metabolic rate of bacteria.
 - E. They cause flu symptoms
- 1.2 Which of the following is the best definition of food hygiene? [2]
- A. All practical measures taken during the production process to ensure that food is safe to eat.
 - B. Cleaning schedules and work instructions applied throughout all stages of the process
 - C. Ensuring the temperature of food is within critical limits during preparation
 - D. The supervision of food handlers when handling food at all stages of the process.
 - E. Free from diseases
- 1.3 Select the temperature at which hot food should legally be held [2]
- A. 20 Degrees Celsius
 - B. 37 Degrees Celsius
 - C. 63 Degrees Celsius
 - D. 4 Degrees Celsius
 - E. 15 Degrees Celsius
- 1.4 Which of the following statements is true? After touching raw ground beef, it is important to: [2]
- A. Wipe your hands on a sanitizer wipe cloth
 - B. Use hand sanitizer
 - C. Wash your hands
 - D. Dip your hands in a bucket of sanitizer
 - E. All the above
- 1.5 An outbreak of bacterial food poisoning has occurred following a summer barbeque. Which of the following food is most likely responsible? [2]
- A. Garlic bread
 - B. Potatoes
 - C. Grilled tomatoes
 - D. Grilled sausage
 - E. None of the above

QUESTION 2 (10)

- 2.1 Inform the lawyer about the two common legislations used on a regular basis as an Environmental Health Practitioner (EHP) [4]
- 2.2 Mention at least six (6) occasions when food handlers should wash their hands. [6]

SECTION B [45 MARKS]

QUESTION 3 (21)

- 3.1 Any person intending to erect any building shall submit to the Environmental Health Practitioner (EHP) should submit the following plans and particulars together with the application: [6]
- 3.2 Define the following terms:
- A. "Health "according to the WHO. [5]
- B. Article of food [5]
- C. Business [5]

QUESTION 4 (24)

- 4.1 Outline the implications and risks associated with the use of genetically modified organisms (GMO) in food, specifically on human health and the possible environmental effects. [4]
- 4.2 List five (5) nutrients found in food and give an example of each specific food in which the specific nutrient is found. [10]

QUESTION 5 (10)

- 5.0 Discuss the concerns that have been raised regarding the use of GMO in food products. [10]

QUESTION 6 (15)

6.0 Malnutrition has been a concern that has been highlighted by WHO. Elaborate to the community the concept of malnutrition. The following topics maybe your guide: [15]

- A. Malnutrition: define
- B. The causes in children
- C. Prevention

QUESTION 7 (20)

7.0 A business man requests your advice regarding building and running food factory. What will you advise him regarding the requirements for the building's layout and the registration of the business. [20]

GOOD LUCK**END OF EXAMS**