



PAMIBIA UNIVERSITY
OF SCIENCE AND TECHNOLOGY

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

QUALIFICATION : BACHELOR OF ENVIRONMENTAL HEALTH SCIENCES	
QUALIFICATION CODE: 08BOHS	
COURSE CODE: FMH612S	COURSE NAME: FOOD AND MEAT HYGIENE 2B
SESSION: JANUARY 2023	PAPER: THEORY
DURATION: 3 HOURS	MARKS: 100

SECOND OPPORTUNITY/SUPPLEMENTARY EXAMINATION QUESTION PAPER	
EXAMINER(S)	MR. IMMANUEL ZERIAPI
MODERATOR:	MR. JOSHUA HIDINWA

INSTRUCTIONS	
<ol style="list-style-type: none">1. Answer ALL the questions.2. Write clearly and neatly.3. Mark all answers clearly with their respective question numbers.4. No books, notes and other additional aids are allowed	

PERMISSIBLE MATERIALS: NONE

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

SECTION A (30 MARKS)

QUESTION 1

[10 MARKS]

- 1.0 Indicate if the below statements are true or false by writing “True” or “False” next to the corresponding question in your answer book.
- 1.1 Vegetable sources have high essential Amino acids. (1)
- 1.2 Introducing foreign genes into food plants may have an unexpected and negative impact on human. (1)
- 1.3 Combining several sources of proteins allow one to obtain complete coverage of all essential Amino acids. (1)
- 1.4 Some nutrients are required on a regular basis, while others are needed less frequently. (1)
- 1.5 Engineering technologies and GM plants have been patented; patent infringement is a big concern of agribusiness. (1)
- 1.6 Any product with slimming or muscle enhancement claims needs to be registered at the Allied Health Professional Council of Namibia. (1)
- 1.7 Essential Amino acids cannot be created and are only obtain through food. (1)
- 1.8 Goitor is caused by lack of iodine during pregnancy.
- 1.9 There are claims that many children in Africa have developed life-threatening allergies to peanuts and other foods. (1)
- 1.10 Combining several sources of proteins allow one to obtain complete coverage of all essential Amino acids (1)

QUESTION 2**[10 MARKS]**

2.0 Match the term in Column A with the correct description/definition in Column B. (10)

COLUMN A	COLUMN B
2.1 Foodstuff, Cosmetics and Disinfectant Act No 54 of 1972	A. Small molecule that acts as the building block of cell.
2.2 General Health Regulation GN 121 of 1969 as amended	B. Help streamline work practices, reduce cleaning and maintenance and prevent cross contamination.
2.3 Amino acid	C. Heat speeds up chemical reactions, reduces surface tension, and decreases viscosity.
2.4 Sign of pest infestation	D. Powers and duties of Environmental Health Practitioners.
2.5 Design of Food Premise	E. Found in malt, cereal products, such as Oshikundu.
2.6 Sanitizer	F. Lack of Vitamin B3
2.7 Simple Carbohydrate	G. Footprints and tail marks in dust or food powders
2.8 Genetic Engineering	H. Ensure that no live animal or poultry or any other bird is kept in any part of the butchery.
2.9 Maltose	I. Create plants with the exact desired trait very rapidly and with great accuracy.
2.10 Pellagra	J. Referred to as blood sugar and dextrose.

QUESTION 3**[10 MARKS]**

- 3.0 Define the following terms: (10)
- 3.1 Genetically- modified food (2)
- 3.2 Import (2)
- 3.3 Labelling (2)
- 3.4 Butcher's meat (4)

SECTION B (30 MARKS)

QUESTION 4

[30 MARKS]

- 4.1 Recall Five (5) preventative measures to control pest at the Dairy plant. (5)
- 4.2 Name the characteristic of detergent used in food industry. (5)
- 4.3 List the Problems caused by SPI [stored products insects] in food industry. (5)
- 4.4 Compile efforts in controlling Malnutrition. (5)
- 4.5 Discuss the minimum standards pertaining to the design and purpose of handwash facilities in the food premises. (10)

SECTION C (40 MARKS)

QUESTION 5

[20 MARKS]

- 5.1 Give a short discussing in terms of environmental hygiene and personal hygiene during food production. (10)
- 5.2 Confirm the power, duties, and functions of Environmental Health Practitioner in terms of Foodstuff, Cosmetics and Disinfectant Act No. 54 of 1972. (10)

QUESTION 6

[20 MARKS]

- 6.0 Describe the purposes of labelling of Food packages in Namibia. (20)

GOOD LUCK