



**NAMIBIA UNIVERSITY  
OF SCIENCE AND TECHNOLOGY**

**FACULTY OF HEALTH AND APPLIED SCIENCES**

**DEPARTMENT OF HEALTH SCIENCES**

<b>QUALIFICATION : BACHELOR OF ENVIRONMENTAL HEALTH SCIENCES</b>	
<b>QUALIFICATION CODE: 08BEHS</b>	<b>LEVEL: 8</b>
<b>COURSE CODE: FMH 811S</b>	<b>COURSE NAME: FOOD AND MEAT HYGIENE 4</b>
<b>SESSION: JUNE 2019</b>	<b>PAPER: THEORY</b>
<b>DURATION: 3 HOURS</b>	<b>MARKS: 120</b>

<b>FIRST OPPORTUNITY EXAMINATION PAPER</b>	
<b>EXAMINER(S)</b>	MS CHARMAINE JANSEN
<b>MODERATOR:</b>	MS MOUYELELE HAUFIKU

<b>INSTRUCTIONS</b>
<ol style="list-style-type: none"><li>1. Answer ALL the questions.</li><li>2. Write clearly and neatly.</li><li>3. Number the answers clearly.</li></ol>

**PERMISSIBLE MATERIALS**

1. Stationary (pen, pencil, ruler, etc.)

**THIS QUESTION PAPER CONSISTS OF 3 PAGES** (Including this front page)

## SECTION A [20 Marks]

### **QUESTION 1** [20]

- 1.1 Name any two internationally respected food safety standards. [2]
- 1.2 During a general inspection, what are the important aspects to check in a refrigerator? [4]
- 1.3 Fill in the missing words.  
Give the scientific name for the specific poultry species.  
Example a goose – *Anser Anser Domesticus* .
- A. Chicken [2]  
B. Duck [2]  
C. The trachea or airpipe of a chicken contains roughly .....cartilages. [2]  
D. A female ostrich lays an average of ..... eggs per season. [2]
- 1.4 Differentiate between the Food and Agriculture Organisation and the World Health Organisation by indicating the main objectives. [6]

## SECTION B [40 Marks]

### **QUESTION 2** [20]

- 2.1 Summarise the principles of HACCP in a fish factory. [10]
- 2.2 You are appointed as an Officer at NSI, explain the advantages and disadvantages of ISO 22 000 to the factory owners in Namibia. [10]

### **QUESTION 3** [20]

- 3.1 Define Food. [4]
- 3.2 Elaborate the requirements for Labelling. [8]
- 3.3 You are appointed as a new Environmental Health Practitioner in your district. Your colleagues rely on the method of inspection rather than auditing. Please explain the differences to your colleagues between these two techniques. [8]

## SECTION C [60 Marks]

### **QUESTION 4** [30]

- 4.0 Describe and explain to the NUST second year EHS students, the process of routine inspections in a food outlet (restaurant) to ensure food safety and quality. [30]

### **QUESTION 5** [30]

- 5.0 Enlighten the Ministry of Agriculture about the responsibilities and tasks of a Port Health Officer at the Ministry of Health and Social Services. [30]

**GOOD LUCK**

**TOTAL MARKS =120**