nAmIBIA UTIVERSITY
OF SCIEחCE AחD TECHOLOGY

## FACULTY OF HEALTH AND APPLIED SCIENCES

DEPARTMENT OF HEALTH SCIENCES

| QUALIFICATION: BACHELOR OF ENVIRONMENTAL HEALTH SCIENCES |  |
| :--- | :--- |
| QUALIFICATION CODE: 08BEHS | LEVEL: 8 |
| COURSE CODE: FMH 811S | COURSE NAME: FOOD AND MEAT HYGIENE 4 |
| SESSION: JULY 2019 | PAPER: THEORY |
| DURATION: 3 HOURS | MARKS: 120 |


| SUPPLEMENTARY / SECOND OPPORTUNITY EXAMINATION PAPER |  |
| :--- | :--- |
| EXAMINER(S) | MS CHARMAINE JANSEN |
| MODERATOR: | MS MOUYELELE HAUFIKU |

## INSTRUCTIONS

1. Answer ALL the questions.
2. Write clearly and neatly.
3. Number the answers clearly.

## PERMISSIBLE MATERIALS

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

THIS QUESTION PAPER CONSISTS OF 2 PAGES (Including this front page)

## SECTION A (20 Marks)

QUESTION 1[20]
1.1 Mention the five most common legislation used in Namibia by Environmental Health Practitioners. ..... [5]
1.2 What is the purpose of the Codex Alimentations. ..... [3]
1.3 Indicate to your manager the members of your HACCP-Team? ..... [4]
1.4 List the different sections of the ISO 22000:2005 ..... [8]
SECTION B [40 Marks ]
QUESTION 2 ..... [20]
2.1 Microorganisms required a favourable environment to grow or multiply. Explain by using practical examples in food and meat hygiene. ..... [10]
2.2 Imported products remain a problem in many countries. As and EHP one of your roles would be to make sure that the owners of the businesses understand labelling correctly. Explain the requirements of labelling for prepacked food, according to the Codex Alimentarius. ..... [10]
QUESTION 3 ..... [20]
3.0 Summaries the procedures a port health officer should follow to complete before a consignment arrives in Namibia. ..... [20]
SECTION C (60 MARKS)
QUESTION 4[30]
4.0 A client came to your office to enquire about the requirements of a restaurant. Explain to the person the processes on how to get the place registered and the requirements to ensure food safety and hygiene.
QUESTION 5[30]
5.0 Summaries the following ISO standards (ISO 9000; ISO 14 000; ISO 18000 and ISO 22000 ) by discussing the following topics. ..... [30]
A. Description
B. Focus / aim.

