

FACULTY OF COMMERCE, HUMAN SCIENCES AND EDUCATION

DEPARTMENT OF HOSPITALITY AND TOURISM

QUALIFICATION: Bachelor of Culinar	y Arts
QUALIFICATION CODE: 07BCNA	LEVEL: 7
COURSE CODE: FSM610S	COURSE NAME: Food Safety Management
SESSION: JUNE 2023	PAPER: THEORY (PAPER 1)
DURATION: 2 HOURS	MARKS: 100

FIRST OPPORTUNITY EXAMINATION QUESTION PAPER		
EXAMINER(S)	Ms Alida Siebert	
MODERATOR:	Mrs. Miriam Sheepo Sheyapo	

INSTRUCTIONS		
1.	Answer ALL the questions.	
2.	Read all the questions carefully before answering.	
3.	Number the answers clearly	

THIS QUESTION PAPER CONSISTS OF _3_ PAGES (Including this front page)

Question 1 (3+7=10)

HACCP is at the core of Food Safety Management.

1.1 What does the acronym HACCP stand for? (3)

1.2 State what the 7 HACCP principles are? (7)

Question 2 (7x2=14)

With examples, state which inventory items are riskier than others during the preparing control point?

Question 3 (4x2=8)

Briefly discuss the advantages of using convenience foods.

Question 4 (8x2=16)

Cross contamination is a serious concern in food preparation operations. Please explain the factors involved in preventing bacterial cross contamination.

Question 5 (2x5=10)

Identify and discuss how the two parts of pest control programs are applied in food service operations.

Question 6 (6x2=12)

On the 7th July we will be hosting our usual student breakfast buffet. With this event in mind, please describe the kind control measures that would be necessary for our breakfast buffet and other self-service food bars.

Question 7 (15x2=30)

Please translate or explain the below standing terminology and acronyms.

- a. Comminuted
- b. Standard Recipe
- c. Perpetual inventory
- d. Standard recipe
- e. Cross-contamination
- f. Bacterial infections

- g. TDZ
- h. Incubation time
- i. FIFO
- j. Convenience food
- k. Cross- utilization
- I. Inventory
- m. Cottage food laws
- n. Equipment schedule
- o. Heat transfer rate