



**NAMIBIA UNIVERSITY  
OF SCIENCE AND TECHNOLOGY**

**FACULTY OF COMMERCE, HUMAN SCIENCES AND EDUCATION**

**DEPARTMENT OF HOSPITALITY AND TOURISM**

<b>QUALIFICATION : BACHELOR OF CULINARY ARTS</b>	
<b>QUALIFICATION CODE: 07BCNA</b>	<b>LEVEL: 7</b>
<b>COURSE CODE: FSM 610S</b>	<b>COURSE NAME: FOOD SAFETY MANAGEMENT</b>
<b>SESSION: JUNE 2024</b>	<b>PAPER: THEORY (PAPER 1)</b>
<b>DURATION: 2 HOURS</b>	<b>MARKS: 100</b>

<b>FIRST OPPORTUNITY EXAMINATION QUESTION PAPER</b>	
<b>EXAMINER(S)</b>	Ms. AAR Siebert
<b>MODERATOR:</b>	Mrs. Miriam Sheepo Sheyapo

<b>INSTRUCTIONS</b>	
<ol style="list-style-type: none"><li>1. Answer <b>all questions</b>.</li><li>2. Read all the questions carefully before answering.</li><li>3. Please number all answers very clearly.</li><li>4. Please ensure that your writing is legible, neat and presentable.</li></ol>	

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

**Question 1****(10x2=20)**

Define the below standing terminology or acronyms.

1. Rationalized menu
2. Heat transfer rate
3. Perpetual inventory
4. Cross-contamination
5. Bacterial infections
6. Incubation time
7. FIFO
8. Convenience food
9. Cross- utilization
10. Cottage food laws

**Question 2****(6x2=12)**

Food Safety Management is concerned with the management of two specific groups of micro-organisms namely spoilage organisms and pathogens. Describe the causes of spoilage of food products in a food establishment and how they can be avoided.

**Question 3****(6)**

What important personal health and hygiene practices must be observed by staff members in a food establishment **in addition** to proper handwashing?

**Question 4****(2x5=10)**

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

**Question 5****(11x2=22)**

You are the food service manager at your establishment. One of your duties is to manage foodborne illness complaints. Please write a step-by-step procedure for dealing with such a foodborne illness complaint.

**Question 6****(10)**

“Truth-in-menu regulations are highly relevant to a food establishment’s food safety and quality management program.” Please specify the major truth-in-menu regulations.

**Question 7****(10x2=20)**

What benefits can an organisation expect from adopting a comprehensive food safety and quality management program.