



**NAMIBIA UNIVERSITY
OF SCIENCE AND TECHNOLOGY**

FACULTY OF COMMERCE, HUMAN SCIENCES AND EDUCATION

DEPARTMENT OF HOSPITALITY AND TOURISM

QUALIFICATION : BACHELOR OF CULINARY ARTS	
QUALIFICATION CODE: 07BCNA	LEVEL: 7
COURSE CODE: FSM 610S	COURSE NAME: Food Safety Management
SESSION: JULY 2024	PAPER: THEORY (PAPER 2)
DURATION: 2 HOURS	MARKS: 100

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

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

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

Question 1

(7x2=14)

State which inventory items are riskier than others during the preparing control point and provide an example for each.

Question 2

(4)

Briefly discuss the advantages of using convenience foods.

Question 3

(8x2=16)

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

Question 4

(7x2=14)

Food service operations must adapt to the changes in the conditions in which they do business through innovation and menu planning. Menu changes are influenced by both external and internal factors as well as trends in the food service industry. Please discuss the influences on menu planning in detail.

Question 5

(4x3=12)

The four types of microorganisms responsible for food contamination are bacteria, viruses, fungi, and parasites. Write a detailed description of these microorganisms.

Question 6

(3x3=9)

You have to deliver a presentation on the topic "The hazards that cause food borne illnesses". Give a detailed description of what information you would include in this presentation.

Question 7

(8)

Handwashing is an integral part of a food handler's hygiene program. When or under which circumstances is it necessary for a food handler to wash their hands.

Question 8

(4x2=8)

What equipment is required by the stores supervisor to accurately receive food item deliveries?

Question 9

(5x3=15)

Food preservation is used to extend the life of fresh ingredients and to ensure their safety for human consumption. Please state the preservation methods and give examples of the foods it is most suitable for.