



**NAMIBIA UNIVERSITY
OF SCIENCE AND TECHNOLOGY**

**FACULTY OF HEALTH, APPLIED SCIENCES AND NATURAL RESOURCES
DEPARTMENT OF HEALTH SCIENCES**

QUALIFICATION : BACHELOR OF ENVIRONMENTAL HEALTH SCIENCES	
QUALIFICATION CODE: 08BOHS	LEVEL: 6
COURSE CODE: FMH611S	COURSE NAME: FOOD AND MEAT HYGIENE 2A
SESSION: JUNE 2022	PAPER: THEORY
DURATION: 3 HOURS	MARKS: 100

FIRST OPPORTUNITY EXAMINATION QUESTION PAPER	
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MODERATOR:	MR. JOSHUA HIDINWA

INSTRUCTIONS
<ol style="list-style-type: none">1. Answer ALL the questions.2. Write clearly and neatly.3. Mark all answers clearly with their respective question numbers.4. No books, notes and other additional aids are allowed

PERMISSIBLE MATERIALS: NONE

THIS QUESTION PAPER CONSISTS OF 4 PAGES (Including this front page)

SECTION A (30 MARKS)

QUESTION 1

[10 MARKS]

- 1.0 Indicate if the below statements are true or false by writing “True” or “False” next to the corresponding question in your answer book.
- 1.1 Milk can be contaminated at critical control point in the milk production process. (1)
- 1.2 Best before date on food package is about safety and not quality of the food content. (1)
- 1.3 Contamination does not arise spontaneously. (1)
- 1.4 Preventative Health is the science of preserving or promoting science. (1)
- 1.5 *Listeria monocytogenes* are often a problem in refrigerated food products like cheese because of their psychotropic growth parameter. (1)
- 1.6 Use before date on food package is about quality and the most important date to remember. (1)
- 1.7 Under abnormal conditions, microbes feed on the food in which they live and reproduce. (1)
- 1.8 Contamination is anything that threatens the wholesomeness of the food. (1)
- 1.9 Teats, udders and adjacent parts must be clean before and after milking. (1)
- 1.10 First-ever World Food Safety Day, 07 June 2019 elevates attention to dangerous foodborne diseases in Africa. (1)

QUESTION 2**[10 MARKS]**

2.0 Match the term in Column A with the correct description/definition in Column B. (10)

Column A	Column B
2.1 Mesophiles	A. Raw milk
2.2 Log Phase.	B. Ready to eat food
2.3 Bacillus cereus	C. It grows at hot temperatures above 45°C.
2.4 Clostridium botulinum	D. Meat
2.5 Thermophiles	E. Bacteria can double every few minutes.
2.6 Bacterial growth is exponential	F. It grows at or near refrigeration temperatures of 0°C–30°C.
2.7 Perishable foods	G. When conditions are right, rapid growth commences.
2.8 Campylobacter jejuni	H. Home preserved foods.
2.9 Yersinia enterocolitica	I. All prepared menu items.
2.10 Psychrophiles	J. It grows at or near room temperatures, 10°C–43.3°C.

QUESTION 3**[10 MARKS]**

3.0 Identify the purposes of primary production in terms of Food and Meat Hygiene. (10)

SECTION B (30 MARKS)**QUESTION 4****[30 MARKS]**

- 4.1 Briefly explain keys sources of contamination in the milk production process. (10)
- 4.2 Elaborate on the classification of food according to perishability of food products. (10)
- 4.3 Recall the food spoilage and how it relates to shelf life. (10)

SECTION C (40 MARKS)

QUESTION 5

[20 MARKS]

- 5.1 Give a short discussion in terms of environmental hygiene and personal hygiene during food production. (10)
- 5.2 Confirm the power, duties, and functions of Environmental Health Practitioner in terms of Foodstuff, Cosmetics and Disinfectant Act No. 54 of 1972. (10)

QUESTION 6

[20 MARKS]

- 6.0 Describe the purposes of labelling of Food packages. (20)

GOOD LUCK