



PAMIBIA 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: JUNE 2025	PAPER: THEORY (PAPER 1)
DURATION: 2 HOURS	MARKS: 100

FIRST OPPORTUNITY EXAMINATION QUESTION PAPER	
EXAMINER(S)	Ms. AAR Siebert
MODERATOR:	Dr. Mirjam 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.
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THIS QUESTION PAPER CONSISTS OF 3 PAGES (Including this front page)

Question 1 **(6x2=12)**

Describe the factors that cause food spoilage in a food establishment and how they can be avoided.

Question 2 **(10)**

Basic Environment Control is one of two aspects of pest control. Discuss how basic environment control programs are applied in food service operations.

Question 3 **(11x2=22)**

You are the food safety instructor at your establishment. Write detailed notes on the step-by-step procedure for dealing with foodborne illness complaints.

Question 4 **(3x2=6)**

State the objectives of cooking food during the Production control point.

Question 5 **(2x2=4)**

Food Safety Management is concerned with the management of two specific groups of micro-organisms, namely spoilage organisms and pathogens. Differentiate between pathogens and spoilage organisms.

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

Bacterial infections can cause severe illness if consumed in prepared foods, thus preventing bacterial infections becomes a critical activity in any food preparation establishment. Write some guidelines on how bacterial infections can be controlled or avoided in a food preparation operation.

Question 7 **(7x2=14)**

Menu planning influences and are influenced by several critical control points and other control factors of a food service operation. Discuss this statement focusing on a. which control points and factors are influenced by menu planning and b. how menu planning influences these control points and factors.

Question 8

(10x2=20)

Define or explain the meaning of the below standing terminology.

- a. Aflatoxins
- b. Toxic Plants
- c. Parasitic Infections
- d. Chemical hazards
- e. Salmonella Typhi
- f. Cross-contamination
- g. pH
- h. Water Activity
- i. Incubation time
- j. Temperature Danger Zone