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QUALIFICATION: Bachelor of Culinary Arts	
QUALIFICATION CODE: 07BCNA	LEVEL: 7
COURSE: Food Safety Management	COURSE CODE: FSM 610S
DATE: July 2022	SESSION: Paper 2
DURATION: 2 Hours	MARKS: 100

EXAMINER: Ms. Alida Siebert

MODERATOR: Miriam Sheepo Sheyapo

**THIS QUESTION PAPER CONSISTS OF 2 PAGES
(INCLUDING THIS FRONT PAGE)**

INSTRUCTIONS

1. Answer **all questions**.
2. Read all the questions carefully before answering.
3. Marks for each question are indicated at the end of each question.
4. Please ensure that your writing is legible, neat, and presentable.

Question 1 (3+7=10)

What does the acronym HACCP stand for and state what the 7 HACCP principles are?

Question 2 (9x2+1=12)

Give a detailed explanation of what standard recipes are, and what they must contain/how they are used.

Question 3 (9x2=18)

Food preparation staff members are required to clean their hands and exposed portions of their arms immediately before engaging in food preparation. Briefly discuss all other instances that necessitates staff to wash their hands.

Question 4 (8)

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 (5x2=10)

With examples, identify five (5) techniques that can be used to preserve food?

Question 7 (8x2=16)

Food allergies are becoming more prevalent and can cause food service operations big problems. Which sources of cross-contact can be found in a kitchen and dining room and explain how cross contact can happen.

Question 8 (8x2=16)

Please translate or explain the below standing terminology and acronyms

1. Comminuted
2. Service animal
3. Honestly presented food
4. Temporary food establishment
5. Air-curtain
6. Basic environmental control
7. Sanitizing
8. Anaphylactic shock.