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**NAMIBIA UNIVERSITY**  
OF SCIENCE AND TECHNOLOGY

**Faculty of Health, Natural  
Resources and Applied  
Sciences**

School of Health Sciences

Department of Preventative  
Health Sciences

13 Jackson Kaujeua Street T: +264 61 207 2970  
Private Bag 13388 F: +264 61 207 9970  
Windhoek E: dphs@nust.na  
NAMIBIA W: www.nust.na

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| QUALIFICATION : <b>BACHELOR of ENVIRONMENTAL HEALTH SCIENCES</b> |                             |
| QUALIFICATION CODE: <b>08BOHS</b>                                | LEVEL: <b>6</b>             |
| COURSE: <b>FOOD AND MEAT HYGIENE 2B</b>                          | COURSE CODE: <b>FMH612S</b> |
| DATE: <b>JANUARY 2025</b>  | SESSION: <b>1</b>           |
| DURATION: <b>3 HOURS</b>   | MARKS: <b>100</b>           |

**SECOND OPPORTUNITY/SUPPLEMENTARY EXAMINATION: QUESTION PAPER**

**EXAMINER:** **MS. BERNOLDA BENJAMIN**

**MODERATOR:** **MR. JOSHUA HIDINWA**

**INSTRUCTIONS:**

1. Answer all questions on the separate answer sheet.
2. Please write neatly and legibly.
3. Do not use the left side margin of the exam paper. This must be allowed for the examiner.
4. No books, notes and other additional aids are allowed.
5. Mark all answers clearly with their respective question numbers.

**PERMISSIBLE MATERIALS:**

1. None

**This paper consists of 6 pages including this front page**

**SECTION A****[30 MARKS]****QUESTION 1****[10 MARKS]**

Assess the following statements and choose the correct one, only write the question number and the correct letter next to it.

[10]

- 1.1 An Environmental Health Practitioner shall enter any premises at a reasonable time, this is according to the following legislations: (1)
- a) Environmental Management Act, 2007, No. 7 of 2007
  - b) Public and Environmental Health Act, 2015, No. 1 of 2015 and Foodstuffs, Cosmetics and Disinfectants Ordinance 18 of 1979
  - c) Public and Environmental Health Act, 2055, No. 10 of 2015 and Foodstuffs, Cosmetics and Disinfectants Ordinance 81 of 1879
  - d) Labour Act 2007, No 11 of 2007
- 1.2 Water supply in a food establishment should be: (1)
- a) Clean, room temperature, available
  - b) Stored in a drainage system, Potable and Luke warm
  - c) Adequate quantity and quality, Potable water, Appropriate temperature
  - d) Adequate quantity and quality, Non-potable water, Appropriate temperature
- 1.3 Frozen food should be kept at: (1)
- a) 10°C to 18°C
  - b) 5°C to 7°C
  - c) 5°C to 65°C
  - d) -10°C to -18°C
- 1.4 A clean surface is: (1)
- a) A surface that is chemically and bacteriologically clean
  - b) A surface free of soil
  - c) A surface which bacteriological counts and chemical contents are unknown
  - d) A surface which is presentably shining and clean
- 1.5. Food handlers are not allowed to wear the following while handling food: (1)
- a) Long nails, clean garments, sandals
  - b) Rings, watches, hairnets
  - c) Jewelry, painted nails, loose hair, dirty garments

- d) PPE, Hairnets, jewelry
- 1.6. Food handlers are prohibited from handling food if they suffer from any of the following: (1)
- a) Diarrhea, vomiting, sore throat, fever
  - b) Osteoporosis, Pellagra, Malnutrition
  - c) Growth retardation
  - d) All of the above
- 1.7 There are three (3) types of food contamination methods. (1)
- a) Mould and growth, Fungi and Virus, Bacteriological contamination
  - b) Physical contamination, Rodent contamination, Biochemical contamination
  - c) Biochemical contamination, Biological contamination, Chemical contamination
  - d) Physical contamination, Chemical contamination, Biological contamination
- 1.8 The common name for an Environmental Health Practitioner is: (1)
- a) Health Inspector
  - b) Health and Safety Inspector
  - c) Safety Office
  - d) Public Officer
- 1.9 Which of the following statements best distinguishes between saturated and unsaturated fat: (1)
- a) Unsaturated fats are unhealthy when compared to saturated fats.
  - b) Saturated fats are solid at room temperature, while unsaturated fats are liquid at room temperature.
  - c) Unsaturated fats are derived from plants, while saturated fats are derived from animal products.
  - d) B and C.
- 1.10 What is the danger zone in food safety? (1)
- a) 5°C to 75°C
  - b) 5°C to 60°C
  - c) 2°C to 160°C
  - d) - 5°C to -60°C



## **QUESTION 2**

**[10 MARKS]**

State whether the following statements are True or False. Each question carries one (1) mark.

1. A carrier of an infectious or contagious disease, employed as a food handler shall not be permitted to enter or handle foodstuffs or food products at any given time. (1)
2. Wall interior can be of any material, paint and colour in a food preparation area with limited lighting. (1)
3. There shall only be one (1) change room in any food preparation establishment for both genders. (1)
4. All Certificates of Registration/Fitness Certificates shall be renewed on or before 31 March of each year. (1)
5. In order to run a business from a premises at a home/house, the business owner intending to start the business needs to obtain a consent letter from the neighbours as part of the requirements for obtaining a Certificate of Registration. (1)
6. It is recommended by relevant legislation that any living room and or bedroom may be linked with direct door access to any part of a butchery. (1)
7. All drains, whether connected to the municipal sewage system or other system, shall be always situated outside the butchery. (1)
8. In a barbershop or hair salon, the hairdresser should make no provision for disinfecting boxes and any disinfection for the sterilization of hair equipment. (1)
9. The ratio of handwashing basins in a butchery is to be 1:15 with an addition of sufficient soap, nail brush and towels provided. (1)
10. Butchers meat includes meat or offal of any bovine, calf, sheep, lamb, goat, pig, human flesh or bird that is intended for human consumption. (1)

### **QUESTION 3**

**[10 MARKS]**

3. Give the full meaning of the following abbreviations:

- |            |     |
|------------|-----|
| 3.1 MoHSS  | (1) |
| 3.2 FCD    | (1) |
| 3.3 HACCP  | (1) |
| 3.4 CCP    | (1) |
| 3.5 GMO    | (1) |
| 3.6 BB     | (1) |
| 3.7 EHP    | (1) |
| 3.8 HWB    | (1) |
| 3.9 PPE/C  | (1) |
| 3.10 Vit A | (1) |

### **SECTION B**

**[30 MARKS]**

### **QUESTION 4**

**[20 MARKS]**

- |       |  |     |
|-------|--|-----|
| 4.1   | Elaborate the meaning of the following and why it is important in food safety. | [8] |
| 4.1.1 | Use by Date:   | (2) |
| 4.1.2 | Sell by Date:  | (2) |
| 4.1.3 | Best Before Date:  | (2) |
| 4.1.4 | Expiry Date:   | (2) |

- 4.2 What is the difference between a butcher and a butchery? (2)
- 4.3 Indicate are the hygiene requirements for a hair salon/barbershop? (5)
- 4.4 Outline and briefly discuss the requirements for a milk producer. (5)

### **QUESTION 5**

**[10 MARKS]**

- 5.1 The Foodstuffs, Cosmetics and Disinfectants Ordinance prohibits articles from being imported if the items do not meet the requirements of the said legislation. What would lead to the prohibition of sale, manufacture or importation of articles that do not meet the standard requirements. (5)
- 5.2 List the general requirements that is required for any business premises. (5)

## **SECTION C**

**[40 MARKS]**

### **QUESTION 6**

**[10 MARKS]**

- 6.1 During hygiene inspections conducted by you. What should the structural requirements of a Bakery be?

### **QUESTION 7**

**[30 MARKS]**

- 7.1 According to the WHO guidelines on food safety, there are ways to keep food safe. Mention the five (5) Keys to Safer Food. (5)
- 7.2 Compare the roles and responsibilities of food handlers and management in the management and control of pest in a food establishment. (10)
- 7.3 Identify the benefits of Vitamin A in the human diet. (5)
- 7.4 Compare saturated and unsaturated fatty acids in terms of their shelf-life stability and nutritional composition. (7)
- 7.5 List the dangers of improper storage of food waste and general waste in a food premises. (3)

**End of Examination**

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**Total 100**