



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: JULY 2023	PAPER: THEORY (PAPER 2)
DURATION: 2 HOURS	MARKS: 100

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

INSTRUCTIONS
1. Answer ALL the questions. 2. Read all the questions carefully before answering. 3. Number the answers clearly

THIS MEMORANDUM CONSISTS OF 2 PAGES (Including this front page)

Question 1 (5x2+1=12)
Give a detailed explanation of what standard recipes are, what they must contain and how they are used.

Question 2 (3+7=10)
HACCP is at the core of Food Safety Management
2.1 What the acronym HACCP stand for? (3)
2.2 State what the 7 HACCP principles are? (7)

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.
7.1 Identify the sources of cross-contact found in a kitchen and dining room and (8)
7.2 explain how cross contact can happen. (8)

Question 8 (8x2=16)
Please translate or explain the below standing terminology.

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.