

NATIONAL UNIVERSITY OF SCIENCE AND TECHNOLOGY

FACULTY OF APPLIED SCIENCES

DEPARTMENT OF ENVIRONMENTAL SCIENCE AND HEALTH

FINAL EXAMINATION

FOOD HYGIENE AND NUTRITION: EPH 2005

July 2012

Time Allowed: 3 hours

Total Marks: 100

INSTRUCTIONS:

Answer any FOUR questions. Each question carries 25 marks.

Question 1

- a) Differentiate between the technical and legal definitions of food. (5 marks)
- b) Describe the different methods of assessment of the effectiveness of cleaning in food handling premises. (20 marks)

Question 2

Briefly explain how you would undertake an epidemiological investigation of a food poisoning outbreak at a boarding school.

Question 3

- (a) Explain the Quality Management Cost Benefit Analysis. (10 marks)
- (b) Distinguish between the different types of specifications. (15 marks)

Question 4

Give an analysis of the effectiveness of the Public Health Medical Examination (Food Handlers) order, 1994 as a measure to prevent the spread of communicable diseases from food handlers to vendors to casuals.

Question 5

- (a) Draft an Intergrated Policy for food Hygiene Management, quality and HACCP for the given product. (5 marks)
- (b) Draft the following components of your HACCP plan:

- (i) Terms of reference (5 marks)
- (ii) Product destination (5 marks)
- (iii) Intended use (5 marks)
- (iv) Flow diagramme (5 marks)

Question 6

Compare and contrast the different types of audits that are normally conducted on food hygiene premises.

End of paper

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SUPPLEMENTARY EXAMINATION

FOOD HYGIENE AND NUTRITION: EPH 2005

September 2012

Time Allowed: 3 hours

Total Marks: 100

INSTRUCTIONS:

Answer any FOUR questions. Each question carries 25 marks.

Question 1

Discuss the characteristics of:

- a) Salmonellosis food infection (12 marks)
- b) Staphylococcal food borne illness (13 marks)

Question 2

It is not possible to institute HACCP without having good manufacturing protocols and hygiene practices in place. Discuss

Question 3

Illustrate the various sources of contamination that may occur in students' canteen and suggest precautions that should be taken to prevent contamination.

Question 4

Discuss the activities of an Environmental Health Department in relation to food safety and hygiene.

Question 5

A group of students going for a field trip has come to you for advice on rules that they should observe to prevent food poisoning on their trip. What advice would you give?

Question 6

Discuss the advantages of a food hygiene management system.

End of paper