

BINDURA UNIVERSITY OF SCIENCE EDUCATION
FACULTY OF AGRICULTURE AND ENVIRONMENTAL SCIENCE

AGA 435 EXAM PAPER 3

DEPARTMENT OF ANIMAL SCIENCE
BSC HAHPE PART IV EXAMINATION
FOOD SAFETY AND HYGIENE

3 HOURS (100 Marks)

INSTRUCTIONS TO CANDIDATES

Answer any FOUR questions. Each question carries 25 Marks

MAR 2024

1. Highlight the twelve (12) logical steps in the application of the HACCP system (25 marks)
2. Answer the following questions on principles of food hygiene
 - a) Highlight the objectives of the Codex General Principles of Food Hygiene (9 marks)
 - b) Describe the essential principles of food hygiene applicable throughout the food chain (16 marks)
3. Giving at least three (3) examples under each sub-class, briefly discuss the major classes of hazards and highlight any six (6) major sources of hazards in a food chain (25 marks)
4. Highlight the roles of the Competent Authority, the Food Business Operator (FBO) and the Consumers in ensuring food safety and hygiene (25 marks)
5. Discuss the benefits of the ISO 22000 Food Safety Management System and highlight the steps in implementing ISO 22000 (25 marks)
6. Define the following terms as they apply to food safety and hygiene (25 marks)
 - a) Contaminant
 - b) Good Hygienic Practice
 - c) Risk
 - d) Control measure
 - e) Corrective action
 - f) Critical Control Point (CCP)
 - g) Food hygiene
 - h) Food safety
 - i) HACCP System
 - j) Hazard
 - k) Hazard analysis
 - l) Prerequisite programme

END OF EXAM PAPER