BINDURA UNIVERSITY OF SCIENCE EDUCATION

DEPARTMENT OF ENVIRONMENTAL SCIENCE

BACHELOR OF SCIENCE IN SAFETY, HEALTH AND ENVIRONMENTAL MANAGEMENT DEGREE

ESM 207

BSc PART I1 EXAMINATION Food Safety and Hygiene

2 HOURS (70 MARKS)



INSTRUCTIONS

Answer three questions out of the five questions. You must answer question one from SECTION A and any two from SECTION B.

SECTION A (COMPULSORY)

1. (a) Discuss five inspection methods for tinned beef.

[20 Marks]

(b) Explain the powers of inspectors as per the Food and Food

Standards Act of Zimbabwe Chapter 15: 04.

[10 Marks]

SECTION B

2. Describe the procedure for a food poisoning investigation.

[20 Marks]

3. Discuss any five Good Manufacturing Practices related to food

hygiene.

[20 Marks]

4. Explain the indications of spoilage in eggs.

[20 Marks]

5. Describe the HACCP stages.

[20 Marks]

End of paper