

BINDURA UNIVERSITY OF SCIENCE EDUCATION
FACULTY OF AGRICULTURE AND ENVIRONMENTAL SCIENCE

AGA 435 EXAM PAPER 1

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

1. Answer the following questions on principles of food hygiene
 - a) Highlight the objectives of the Codex General Principles of Food Hygiene (8 marks)
 - b) Describe the principles of food hygiene applicable throughout the food chain (16 marks)
2. Foods can become unsafe and have the potential to cause harm through hazards. Answer the following questions relating to food hazards:
 - a) Giving examples, highlight any six (6) major sources of hazards in a given food chain from production to consumers (12 marks)
 - b) Giving at least three (3) examples under each sub-class, briefly discuss the major classes of hazards
3. Discuss the role of the government, food business operator, and the consumers in ensuring food safety and hygiene in Zimbabwe (25 marks)
4. Describe the seven (7) HACCP principles and give reasons why an FBO must adopt HACCP (25 marks)
5. Highlight the twelve (12) logical steps in the application of the HACCP system (25 marks)
6. Answer the following questions relating to food safety management systems:
 - a) Discuss the benefits of the ISO 22000 Food Safety Management System (9 marks)
 - b) Highlight the steps in implementing ISO 22000 (16 marks)

END OF EXAM PAPER