



**PROGRAMME** : NATIONAL DIPLOMA: ENVIRONMENTAL HEALTH

**MODULE** : FOOD AND MEAT HYGIENE 11

**CODE** : FMH 21-1

**DATE** : SUPPLEMENTARY EXAMINATION, 2017

**DURATION** : 180 MINUTES

**TOTAL MARKS** : 150

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**EXAMINER:** MS MF SENEKANE

**MODERATOR:** MR. MD MASEKAMENI

**NUMBER OF PAGES:** 3 (Three) Inclusive of cover page.

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**INSTRUCTIONS:**

1. READ ALL QUESTIONS CAREFULLY BEFORE YOU ANSWER
2. PLEASE ANSWER ALL QUESTIONS
3. PLEASE WRITE LEGIBLY
4. LEAVE SPACES BETWEEN QUESTIONS
5. USE THE QUESTION PAPER TO ANSWER QUESTION 2. WRITE YOUR STUDENT NUMBER ON THE QUESTION PAPER.
6. STUDENTS MAY NOT DISCUSS ANSWERS TO QUESTIONS AMONGST THEMSELVES
7. DO NOT SPLIT THE ANSWERS TO QUESTIONS. IF SO, ONLY THE FIRST SECTION OF ANSWERS WILL BE MARKED.
8. INCORRECT NUMBERING OF ANSWERS WILL BE MARKED AS WRONG.
8. USE BLUE OR BLACK INK PEN ONLY TO ANSWER THE QUESTIONS.
9. KEEP SILENCE UNTIL THE END OF ASSESSMENT. A STUDENT WHO BREAKS THIS INSTRUCTION WILL BE DISQUALIFIED.

## **QUESTION 1**

**1.1** Regulation 123 of 8 February is one of the main legislations relating to inspection of food premises. Identify 9 (nine) Environmental Health Services that include performance of food control under this regulation. **(9)**

**1.2** Name 5 (five) natural sources of food contamination. **(5)**

**1.3** What do you understand by the concept “food poisoning”? **(1)**

**1.4** Define food-borne disease outbreak. **(1)**

**[16]**

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## **QUESTION 2**

Identify and discuss the 8 (eight) specific roles of Environmental Health Practitioner in rendering Environmental Health Services relating to formal and Informal food premises. **[16]**

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## **QUESTION 3**

Identify and elaborate on 8 (eight) reasons for investigating food poisoning **[16]**

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## **QUESTION 4**

Provide and elaborate on 5 (five) reasons why it is important to have an abattoir that is properly designed. **[10]**

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## **QUESTION 5**

**5.1** In food hygiene, there are primary and secondary objectives. Mention two secondary objectives of meat hygiene? **(2)**

**5.2** Write short notes on characteristics of food quality on the basis of the following factors:

**5.2.1** Physical **(7)**

**5.2.2** Chemical **(5)**

**5.2.3** Biological **(3)**

**5.2.4 Sensory.**

**(3)**

**[20]**

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**QUESTION 6**

Identify and discuss the five keys to food safety.

**[20]**

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**QUESTION 7**

List 9 (nine) sources of food contamination and provide one (1) example of each. **[18]**

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**QUESTION 8**

**8.1** List 10 (ten) main faults contributing to food poisoning outbreaks **(10)**

**8.2** List 8 (eight) signs of food spoilage **(8)**

**8.3** Identify 8 (eight) methods of preserving food and give an example of each. **(16)**

**[34]**

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**TOTAL = 150 MARKS**

**GOOD LUCK**

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