



PROGRAMME : NATIONAL DIPLOMA: ENVIRONMENTAL HEALTH
MODULE : FOOD AND MEAT HYGIENE 111
CODE : FMH 32-1
DATE : JANUARY (SUPPLEMENTARY), 2018
DURATION : 180 MINUTES
TOTAL MARKS : 150 MARKS

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NUMBER OF PAGES: 4 (FOUR) INCLUDING COVER PAGER

INSTRUCTIONS:

1. CELL PHONES MUST BE SWITCHED OFF OR PUT ON SILENT FACING UPSIDE DOWN ON THE DESK.
2. READ THE QUESTION CAREFULLY BEFORE YOU ANSWER.
3. ANSWER ALL QUESTIONS.
4. WRITE LEGIBLY.
5. LEAVE SPACE BETWEEN ANSWERS
6. FOR LONG ANSWERS, THERE SHOULD BE THREE PARAGRAPHS IN ONE PAGE.
7. INCORRECT NUMBERING OF ANSWERS WILL BE MARKED AS WRONG. REVISE NUMBERING BEFORE SUBMITTING THE ANSWER SHEET.
8. USE BLUE/BLACK INK PENS ONLY TO ANSWER THE QUESTIONS.
9. DO NOT SPLIT THE ANSWERS. ONLY THE FIRST PART OF THE ANSWER WILL BE ALLOCATED MARKS.
10. **KEEP SILENT UNTIL THE END OF ASSESSMENT.** A CANDIDATE WHO BREAKS THIS INSTRUCTION WILL BE DISQUALIFIED.

QUESTION 1

- 1.1 Identify any three (3) pathological conditions in red meat animals that start with the letter “E” (3)
- 1.2 Identify any two (2) pathological conditions in red meat animals that start with the letter “M” (2)
- 1.3 What is the name given to the outer part of the heart? (1)
- 1.4 Define Brucellosis. (2)
- 1.5 Identify and discuss four (4) specific important roles of Environmental health practitioner at sea and airports. (16)
- 1.6 Food is classified according to ease of spoilage. Identify two food classifications and provide five examples of each classification. (12)
- [36]

QUESTION 2

- 2.1 Complete the following table for raw milk to be further processed. Your answer should be based on Dairy Standards in South Africa.

<u>TEST</u>	<u>SPECIFICATION</u>
<u>pH</u>	
<u>Freezing point</u>	
<u>Inhibitory Substances</u>	
<u>Butterfat</u>	
<u>Titrateable Acidity</u>	
<u>Resazurin</u>	

(6)

- 2.2 Arrange the following stages of processing of milk in such a manner that there is a logical sequence of events.

Distribute, Receiving of raw milk, Cold room, Milk enters refrigerated holding tanks, Filling into containers, Homogenize, Standardize, Cooling, Separate, Pausterization. (10)

[16]

QUESTION 3

3.1 Identify and discuss any 5 (five) challenges that South Africa faces in terms of genetically modified foods. **(10)**

3.2 Mention 6(six) factors that entail good milking practices in the milk shed. **(6)**

3.3 List 6 (six) components of a herd plan in the farm **(6)**

[22]

QUESTION 4

4.1 Name any five National Ports Authorities that are found in South Africa **(5)**

4.2 The Hazard analysis critical control point planning system involves twelve important steps. List and briefly discuss these steps and provide practical examples. **(36)**

[41]

QUESTION 5

5.1 Discuss the role of the National Executive Officer in terms of section 2 of Meat Safety Act, (Act no. 40 of 2000). **(10)**

5.2 Write comprehensive notes on jaundice using the following headings:

5.2.1 Definition **(1)**

5.2.2 Three major categories that cause jaundice **(6)**

5.2.3 Signs and symptoms **(4)**

5.2.4 Judgement **(9)**

[30]

QUESTION 6

Discuss emphysema under the following headings:

6.1 Definition (1)

6.2 Cause (1)

6.3 Signs and symptoms (1)

6.4 Judgement (2)

[5]

(TOTAL = 150 MARKS)
