

NATIONAL UNIVERSITY OF LESOTHO
FACULTY OF HEALTH SCIENCE
DEPARTMENT OF NUTRITION
FOOD SAFETY AND HYGIENE – NUT3316
SEMESTER II EXAMINATION

JUNE 2023

TIME: 3 HRS

MARKS: 100

Instructions:

- Attempt all three (3) questions.
- Write each question on a separate page.

Question 1

- i. Your class study group is tasked with the development of Standard Operating Procedure (SOP) for Sebatso Yoghurt in the department of Agriculture. List the steps necessary for the implementation of the SOP. (10)
- ii. Good quality raw materials, proper temperature storage and good cleaning and sanitation are key elements in ensuring a low microbial load. Describe the concept of microbial load and how it can be influenced. (10)
- iii. Explain ISO 22000:2018 and describe its scope in the food industry? (10)
- iv. Explain and describe Biofilms and their formation in the food industry? (10)

Question 2

- i. In 2011, Vietnam adopted a revised food safety law that specifically mentioned street food for the very first time, Success stories. How has the revised food safety law impacted street food in Vietnam? (10)
- ii. Most important aspect of HACCP is that it is a preventative system rather than an inspection system for controlling food safety hazards. Describe the principles of HACCP in detail. (15)
- iii. Describe the Quality Management Cycle (QMC) in detail? (15)

Question 3

Overuse and misuse of antimicrobial medicines are among the major factors that have contributed to the development of drug-resistant microbes.

- i. Define Antimicrobial Resistance (AMR). (2)
- ii. Explain the four (4) objectives of the Global Action Plan on AMR. (8)
- iii. Antibiotic resistance developed by excessive use of antibiotics in animals can be passed into humans through food or the environment or vice versa. Explain this statement. (10)