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## DMI-ST. EUGENE UNIVERSITY

ZAMBIA

DEGREE EXAMINATION – JUNE 2024

Semester: VII 357 FP 72 FOOD STANDARD AND QUALITY CONTROL

Time: 3:00 Hours

Max. Marks: 100

**Answer any FIVE Questions (5 x 20 = 100 Marks)**

1. a) Food standards are important in the food industry, Describe what is meant by food standards and outline the importance of these standards? **(5 Marks)**  
b) The Joint FAO/WHO Food Standards Programme started in 1961. In the framework of this program in 1961 the Codex Alimentarius Commission (Codex) was established, Outline the main purpose of this commission. **(10 Marks)**  
c) Sibeso and funga beverages wants to implements A quality management system, how can they apply PDCA in order to achieve this? **(5 Marks)**
2. a) Briefly describe the analysis of moisture content for cereal products, state the formula used. **(8 Marks)**  
b) The total weight of a prepackaged food is 15 grams, the weight of the wrap is 5 grams, calculate the net quantity weight of the food item, show your working. **(4 Marks)**  
c) Define Aflatoxins and mention the various methods of determining aflatoxins in food grains. **(8 Marks)**
3. a) The Vision 2030 whose strategies and programs are being implemented through various measures including the Seventh National Development Plan (7NDP), the National Quality Policy, the Industrialization and Job Creation Strategy and Zambia's attainment of Sustainable Development Goals (SDGs), explain how ZABS is contributing to this agenda with relation to the food sector and food security. **(7 Marks)**  
b) Explain what is meant by "scope of a standard"? **(3 Marks)**  
c) Discuss the standards of any cereal product according codex alimentarius. **(10 Marks)**

4. a) Ms Chisulo works in a yogurt processing industry under the quality department, what kind hazards could she consider encountering according to HACCP, give examples. **(10 Marks)**  
b) Outline practical approaches to maintaining HACCP by employers in a processing company. **(10 Marks)**
5. a) Discuss nutritional losses during processing. **(10 Marks)**  
b) Highlight methods of food processing and how they contribute to enhancing food quality? **(10 Marks)**
6. a) Explain how quality monitoring and evaluation could be done in food processing industry on products? **(10 Marks)**  
b) What practices should be observed in order to maintain good food hygiene? **(5 Marks)**  
c) What are some of the challenges encountered when implementing HACCP? **(5 Marks)**
7. a) Describe what is meant by integrated management system and give examples? **(10 Marks)**  
b) Explain the difference between ISO 9001 version 2015 and ISO 2200. **(10 Marks)**