



ZIMBABWE

**MINISTRY OF HIGHER AND TERTIARY EDUCATION,
INNOVATION, SCIENCE AND TECHNOLOGY
DEVELOPMENT**

**HIGHER EDUCATION EXAMINATIONS COUNCIL
(HEXCO)**

NATIONAL CERTIFICATE

IN

FOOD SCIENCE TECHNOLOGY

MODULE: Good Manufacturing Practice

**PAPER NO: 335/22/M05
335/24/M05**

DURATION: 3 Hours

NOVEMBER/ DECEMBER 2025 EXAMINATION

REQUIREMENTS

INSTRUCTIONS TO CANDIDATE

- 1. Answer all questions in Section A.**
- 2. Answer any three (3) questions in Section B.**
- 3. Do not write your name on the answer booklet.**

SECTION A

Compulsory section

QUESTION 1

- a) Define the following terms:
- i) GLP (2 marks)
 - ii) Personnel hygiene (2 marks)
 - iii) Food handler (2 marks)
 - iv) PPE (2 marks)
- b) Describe the importance of observing standard operating procedures (SOPs) in food industry. (10 marks)
- c) Describe the effects of non- compliance. (6 marks)
- d) Explain in detail the stages of cleaning. (10 marks)
- e) Discuss the importance of monitoring material usage. (6 marks)

SECTION B

Answer any three (3) questions.

QUESTION 2

- a) Identify any five (5) elements of a GMP checklist. (10 marks)
- b) Explain any five reasons why GMP is important in the food industry. (10 marks)

QUESTION 3

Describe the role of personal hygiene in preventing the spread of infectious diseases in the workplace. Provide examples of good hygiene practices that employees should follow. (20 marks)

QUESTION 4

Describe the different types of raw materials used in the food industry (liquid, solid, gas, dry, wet, fresh) and discuss how each type contributes to the production of food products. (20 marks)

QUESTION 5

- a) Why is it important for food handlers to undergo regular medical examinations according to the Food Handlers Act of Zimbabwe. (10 marks)
- b) Outline the importance of PPE for a food handler. (10 marks)

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