



MACHAKOS UNIVERSITY

University Examinations 2020/2021 Academic year

SCHOOL OF HEALTH SCIENCES

DEPARTMENT OF PUBLIC AND COMMUNITY HEALTH

FIRST YEAR SPECIAL /SUPPLEMENTARY EXAMINATION FOR
BACHELOR OF SCIENCE IN HOSPITALITY MANAGEMENT

HTM 108: FOOD SAFETY AND HYGIENE

DATE:

TIME:

INSTRUCTIONS

This paper consists of two sections A and B

Section A is compulsory

Section B choose any two (2) questions

SECTION A (30 MARKS) COMPULSORY

QUESTION ONE (30 MARKS)

- a) Explain the complementary objectives that traceability aims to meet in production of food. (3 marks)
- b) Define the following terms (3 marks)
 - i. Food safety
 - ii. Hygiene
 - iii. Hazard
- c) Briefly outline the general hygiene principles of food hygiene as dictated in the codex Alimentarius. (3 marks)
- d) Briefly discuss the common causes of bacterial food poisoning. (3 marks)
- e) Outline the prevention measures of chemical food contamination. (3 marks)
- f) Briefly describe ways of cooling food rapidly before refrigeration. (3 marks)
- g) Distinguish between education and training in food safety. (3 marks)
- h) Describe the role of WHO in food safety as well as public health areas. (3 marks)

- i) Briefly discuss how cross contamination occurs in food. (3 marks)
- j) Outline the hygiene practices food handlers observe when serving food to consumers. (3 marks)

SECTION B: CHOOSE ANY TWO (2) QUESTIONS. EACH QUESTION IS 20 MARKS

QUESTION TWO (20 MARKS)

- a) Food prepared for wedding guests in the evening was left standing in the sun for a long time, during serving the food had developed bacteria. Describe the conditions that made it favorable for bacteria growth. (10 marks)
- b) Discuss personal hygiene practices observed by restaurant employees (10 marks)

QUESTION THREE (20 MARKS)

- a) You own a five-star hotel describe the global and strategic trends affecting your food establishment. (10 marks)
- b) Discuss the common causes of bacteria food poisoning and foodborne diseases in hotel establishments (10 marks)

QUESTION FOUR (20 MARKS)

Describe the key guiding principles that gained prominence in the 90s for the management of food safety.

QUESTION FIVE (20 MARKS)

Discuss the hygiene measures you would put in place in a large kitchen when handling, preparing, storing and disposing of food.