



MACHAKOS UNIVERSITY

University Examinations 2019/2020 Academic year

SCHOOL OF HEALTH SCIENCES

DEPARTMENT OF PUBLIC AND COMMUNITY HEALTH

FIRST YEAR SPECIAL /SUPPLEMENTARY EXAMINATION FOR

BACHELOR OF SCIENCE IN POPULATION HEALTH.

HEH 109: FOOD SAFETY AND HYGIENE

DATE:21/01/2021

TIME: 2.00-4.00 PM

INSTRUCTIONS

This paper consists of two sections A and B

Section A is compulsory

Section B choose any two (2) questions

SECTION A. COMPULSORY (30 MARKS)

QUESTION ONE

- a) Define the following terms. (3 marks)
- Codex Alimentarius Commission
 - food poisoning
 - Food safety
- b) Explain why meat and fish products when eaten raw pose a much higher risk of contamination than other products. (3 marks)
- c) State the objectives of traceability in production. (3 marks)
- d) Briefly explain food additives violations. (3 marks)
- e) Highlight the impact of environmental contaminants on human food. (3 marks)
- f) Explain major departments in hotel operations and their functions. (3 marks)
- g) Highlight the common causes of food poisoning and food borne diseases during food preparation. (3 marks)
- h) State three examples of biochemical toxins. (3 marks)
- i) Identify the common types of food thermometers. (3 marks)
- j) State points to consider during inspection when receiving food products in a food establishment. (3 marks)

SECTION B:

Specific Instructions

- **This section has four (4) question**
- **Answer any two (2) questions**
- **Each question is 20 Marks**

QUESTION TWO

- a) Justify the importance of food safety and hygiene. (10 marks)
- b) Guests who attended a birthday party ended up with food borne illness. Trace back the food chain and discuss the possible sources of contamination. (10 marks)

QUESTION THREE

- a) Mary wants to start a hotel business, discuss the operational trends impacting on food service industry that she should consider. (10 marks)
- b) Discuss factors to consider in planning a persuasive training on food safety with an intention of behaviour change. (10 marks)

QUESTION FOUR

- a) Describe the proper ways of handling food during thawing and preparation in food service. (10 marks)
- b) Discuss major factors to consider in designing a food service establishment. (10 marks)

QUESTION FIVE

- a) Explain good hygiene practices in a hotel kitchen. (10 marks)
- b) Discuss the common causes of accidents in the hotel kitchen and explain how they can be prevented. (10 marks)