



MACHAKOS UNIVERSITY
University Examinations 2019/2020 Academic Year
SCHOOL OF HOSPITALITY AND TOURISM MANAGEMENT
DEPARTMENT OF HOSPITALITY MANAGEMENT
FIRST YEAR SECOND SEMESTER EXAMINATION FOR
CERTIFICATE IN FOOD AND BEVERAGE PRODUCTION (TVET)
FOOD SCIENCE AND NUTRITION

DATE: 27/3/2020

TIME: 8.30-11.30 AM

INSTRUCTIONS

ANSWER QUESTION ONE IN SECTION A AND ANY OTHER THREE QUESTIONS IN SECTION B

SECTION A. COMPULSORY
QUESTION ONE

- a) Define the following terms
 - i. Food
 - ii. Moulds
 - iii. Food poisoning
 - iv. Toxins
 - v. Microorganisms (5 marks)
- b) Enumerate five useful importance of microorganisms (5 marks)
- c) Name two food commodities with strong acid (2 marks)
- d) State three sources of food in vitamin A (3 marks)
- e) State four characteristics of enzymes (4 marks)
- f) Outline the uses of food additives. (2 marks)
- g) Highlight three symptoms of scurvy (3 marks)
- h) Enumerate two sources of nutrients (2 marks)

- i) List two methods of freezing as a method of food preservation (2 marks)
- j) Outline the preventive measures of food poisoning (2 marks)
- k) Highlight five tips for eating well (5 marks)
- l) Outline the importance of water in the human body (5 marks)

SECTION B

QUESTION TWO

- a) Identify and discuss signs and symptoms of HIV/AIDS (10 marks)
- b) Discuss the principles of food preservation (10 marks)

QUESTION THREE.

- a) With aid of diagram draw structural formulae of three hydrocarbons alkanes, alkenes, alkynes (10 marks)
- b) Discuss five roles of enzymes in food production (10 marks)

QUESTION FOUR

- a) Explain characteristics of food fit for human consumption (8 marks)
- b) Explain ways of preventing rodents in food outlets (12 marks)

QUESTION FIVE

- a) Explain five critical points of food contamination (10 marks)
- b) Discuss FIVE conditions necessary for growth of microorganisms (10 marks)