



MAASAI MARA UNIVERSITY

**REGULAR UNIVERSITY EXAMINATIONS
2019/2020 ACADEMIC YEAR
SECOND YEAR FIRST SEMESTER**

**SCHOOL OF TOURISM, HOSPITALITY AND
LEISURE STUDIES
BACHELOR OF HOTELS AND HOSPITALITY
MANAGEMENT**

COURSE CODE: BHM 2105

**COURSE TITLE: INTRODUCTION TO FOOD
SAFETY**

DATE: 10TH DECEMBER 2019

TIME: 2.30-4.30PM

INSTRUCTIONS TO CANDIDATES

Answer **ALL** questions in section **A** and any other **TWO** in section **B**.

This paper consists of 2 printed pages. Please turn over

SECTION A: 30 MARKS (COMPULSORY)

QUESTION ONE:

(30MARKS)

- a. Explain the elements of a good food safety plan **(5 Marks)**
- b. Describe factors to consider to ensure proper personal grooming **(5 Marks)**
- c. Explain the customer complaint handling process **(5 Marks)**
- d. State and explain **FIVE** proper waste disposal methods **(5 Marks)**
- e. Using examples, explain appropriate preventive measures of pest control **(5 Marks)**
- f. State and explain the conditions necessary for the growth of bacteria **(5 Marks)**

SECTION B: (ANSWER ANY TWO)

QUESTION TWO:

Using a diagram, explain the Hazard Analysis and Critical Control Points (HACCP) system **(20 Marks)**

QUESTION THREE:

Draw a food safety flow diagram and possible contaminations that can occur during these processes. **(20 Marks)**

QUESTION FOUR:

- a. Using a thermometer diagram, explain the temperature danger zones **(10 Marks)**
- b. Using examples, explain microbiological organisms and the illnesses they cause **(10 Marks)**

QUESTION FIVE:

- a. Describe **THREE** types of waste **(3 Marks)**
- b. Explain the professional hand washing procedure **(7 Marks)**
- c. Explain environmental hygiene to be employed to ensure contamination is minimized **(10 Marks)**

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