



# **MAASAI MARA UNIVERSITY**

**REGULAR UNIVERSITY EXAMINATIONS  
2018/2019 ACADEMIC YEAR  
SECOND YEAR FIRST SEMESTER**

**SCHOOL OF TOURISM AND NATURAL  
RESOURCE MANAGEMENT  
BACHELOR OF HOTELS AND HOSPITALITY  
MANAGEMENT**

**COURSE CODE: BHM 2105**

**COURSE TITLE: INTRODUCTION TO FOOD  
SAFETY AND HYGIENE**

**DATE: 3<sup>RD</sup> DECEMBER, 2018**

**TIME: 0830 - 1030 HRS**

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**INSTRUCTIONS TO CANDIDATES**

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

*This paper consists of 2 printed pages. Please turn over.*

## SECTION A: COMPULSORY (25 MARKS)

**Q1.**

- a) Match the food products with each of the colored cutting boards listed below: **(5 marks)**
- (i) Blue
  - (ii) White
  - (iii) Red
  - (iv) Green
  - (v) Yellow
- b) Explain the following terms: **(5 marks)**
- (i) Non-conforming product
  - (ii) Critical Control Point
  - (iii) Food hygiene
  - (iv) Cross contamination
  - (v) Food handler
- c) Highlight why food safety is important in the world today. **(5 marks)**
- d) Explain the appropriate temperatures for the following storage areas: **(3 marks)**
- (i) Dry Storage
  - (ii) Cold storage
  - (iii) Freezer storage
- e) Name the basic steps that should be followed when cleaning food contact items and surfaces. **(4 marks)**
- f) List three measures used in preventing pest infestation in an organization. **(3 marks)**

## SECTION B: ANSWER ANY THREE QUESTIONS (45 MARKS)

**Q2.**

- a) Describe the conditions that favor the growth of most food borne micro-organisms. **(12 marks)**
- b) List three methods used by food processors to keep micro-organisms from growing. **(3 marks)**

**Q3.**

- a) List six basic characteristics of bacteria that cause food borne illness. **(3 marks)**
- b) Using a well labelled diagram, describe how the growth of bacteria can be broken down into four progressive stages. **(12 marks)**

**Q4.**

- a) Discuss why personal hygiene is critical in the food industry. **(5 marks)**
- b) Analyze the best practice in handling food when receiving fresh green vegetables. **(10 marks)**

**Q5.** Highlight controls that should be followed when cooling cooked food. **(15 marks)**

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