



# **MAASAI MARA UNIVERSITY**

**REGULAR UNIVERSITY EXAMINATIONS**

**2022/2023 ACADEMIC YEAR**

**SECOND YEAR FIRST SEMESTER**

**SCHOOL OF NATURAL RESOURCES, TOURISM AND  
HOSPITALITY MANAGEMENT**

**BACHELOR OF HOTELS AND HOSPITALITY  
MANAGEMENT**

**COURSE CODE: HHM 2116-1**

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

**DATE: 15TH DECEMBER, 2022**

**TIME: 0830-1030**

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**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-20 MARKS**

### **CASE STUDY**

You are preparing your special chicken stew for a picnic after the graduation ceremony. You are running late and are trying to work quickly. Oh no—you forgot that you still need to make a sandwich! You give the cutting board a quick wipe. There is still a little chicken on it, so you give it a rinse. There, that's better. You use the cutting board to cut bread and prepare the sandwich in record time. The chicken stew must be ready by now. You dip your spoon into the stew for a taste. Yum! In goes the spoon again. Yup, it's done. You turn the stove off and decide to leave the pot to cool before putting it in the fridge (it should be cool enough by the time you get home later this evening). While quickly wiping the counter, you notice the extra chicken you thawed still sitting on the counter. You didn't need it after all. That's OK. You'll just put it back in the freezer for the next time.

Based on this information answer questions a-c:

- a) Identify FOUR food safety errors **(4 marks)**
- b) Explain what should have been done instead to avoid the above identified food safety errors **(4 marks)**
- c) State FOUR possible ways by which the food can become contaminated **(4 marks)**
- d) Elucidate FOUR main causes of accidents in the workplace. **(4 marks)**
- e) State FOUR personal protective equipment and their uses **(4 marks)**

## **SECTION B-30 MARKS**

### **QUESTION TWO**

- a) Examine the THREE groups of pests, signs of their presence and how you can control these pests in your catering establishment. **(9 marks)**
- b) Describe SIX possible effects of poor food hygiene to the business and the consumer **(6 marks)**

### **QUESTION THREE**

- a) Determine the hazards, critical control points and limits following delivery of fresh fish which will be cooked for dinner the following day. **(9 marks)**
- b) Discuss SIX advantages of the using the HACCP method in the catering establishments **(6 marks)**

### **QUESTION FOUR**

Describe THREE types of food hazard and their preventative measures

**(15 marks)**

### **QUESTION FIVE**

- a) Discuss the safe manual handling techniques at the work place **(7 marks)**
- b) Examine FOUR risk factors that need to be considered when conducting an assessment **(8 marks)**

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