



MAASAI MARA UNIVERSITY

**REGULAR UNIVERSITY EXAMINATIONS
2017/2018 ACADEMIC YEAR
SECOND YEAR SECOND SEMESTER**

**SCHOOL OF TOURISM AND NATURAL
RESOURCE MANAGEMENT
BACHELOR OF SCIENCE IN ENVIRONMENTAL
STUDIES (BIOLOGY AND HEALTH)**

**COURSE CODE: EBH 2213
COURSE TITLE: FOOD SAFETY AND HEALTH**

DATE: 27TH APRIL, 2018

TIME: 1100 – 1300 HRS

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.

PART A: ANSWER ALL QUESTIONS (25mks)

1) a) Outline the five key principles of food hygiene, according to World Health Organization (WHO). **(5 marks)**

b) Define food microbiology and list the major categories of food microbiology. **(5 marks)**

c) Explain food processing and the typical activities that entail food processing. **(5 marks)**

d) Toxic chemicals can get into the food in a variety of situations. List any five of these situations. **(5 marks)**

e) In general the objective of food security indicators and measures is to capture some or all of the main components of food security. Outline these measures and indicators. **(5 marks)**

PART B: ANSWER ANY THREE QUESTIONS (45mks)

2) Discuss the physical determinants of food safety, social and behavioral determinants of food safety and the challenges faced by the food industry and the consumers. **(15marks)**

3) Discuss advantages and disadvantages of food processing. **(15 marks)**

4) a) Outline what Food Safety Inspectors will often check for when inspecting a food premises. **(10 marks)**

b) Briefly describe International food standards (*Codex Alimentarius*). **(5 marks)**

5. a) Explain three levels of food hygiene training. **(6 marks)**

b) If you were to carry out formal training of food hygiene to food handlers, outline what the training should cover. **(9 marks)**

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