THE COOPERATIVE UNIVERSITY OF KENYA

END OF SEMESTER EXAMINATION-MAY 2022

EXAMINATION FOR BACHELOR OF CATERING AND HOSPITALITY MANAGEMENT (YR 1 SEM II)

UNIT CODE: BCHM 1212

UNIT TITLE: FOOD HYGIENE AND SAFETY

DATE: **TIME:**

INSTRUCTIONS TO CANDIDATES

Answer All Questions in Section A and three questions from Section B

This paper contains 1 printed page

Section A: answer all questions

Question one

a) Define the following terms: 8 Marks

i. Food
ii. Nutrition
iii. Enzymes
iv. Micro-organisms

Distinguish between food contamination and food spoilage 4 Marks

Highlight any eight (8) methods of checking for contaminants 8 Marks

List any six (6) handling practices that a food handler must observe 6 Marks

Explain the process of Enzymatic Food Spoilage 4 Marks

Section B: answer any two questions

Question two

Discuss any five principles of Hazard Analysis and Critical Control Points (HACCP) 20 Marks

Question three

a) Analyze five (5) principles of food preservation 10 Marks
b) Describe any five methods of food preservation 10 Marks

Question four

Discuss any five (5) types of bacterial food poisoning. 20 Marks

Question five

Discuss five factors affecting the growth of micro-organisms. 20 Marks