



TECHNICAL UNIVERISTRY OF MOMBASA

Faculty of Applied & Health Sciences

DEPARTMENT OF ENVIRONMENTAL & HEALTH SCIENCES

DIPLOMA IN NUTRITION & HEALTH (DNH 12S)

ANH 2304: FOOD SAFETY & HYGIENE II

END OF SEMESTER EXAMINATION

SERIES: DECEMBER 2014

TIME: 2 HOURS

Instructions to Candidates:

You should have the following for this examination

- *Answer Booklet*

This paper consists of **FIVE** questions. Attempt question **ONE (Compulsory)** and any other **TWO** questions
Maximum marks for each part of a question are as shown

This paper consists of **TWO** printed pages

Question One (Compulsory)

- a) Highlight the hygienic requirements for food premises location. (4 marks)
- b) Explain consideration made in fitting pipe works (4 marks)
- c) Highlight the nature of impurities in Natural water sources (4 marks)
- d) Explain the importance of food wastes treatment (4 marks)
- e) Explain TWO methods of disinfecting water. (4 marks)
- f) Highlight the types of sanitary standard operating procedures. (4 marks)
- g) Outline the importance of food standards. (4 marks)
- h) Define the food codex (2 marks)

Question Two

Discuss the establishment of HACCP (15 marks)

Question Three

Discuss sanitary considerations in interior design of food premises (15 marks)

Question Four

- a) Discuss personal hygiene requirement for food handlers as per Cap 24 subsidiary food Hygiene Act. (9 marks)
- b) Discuss the sanitary facilities and controls in food premises. (6 marks)

Question Five

Discuss the legislation of food safety in Kenya. (15 marks)