Technical University of Mombasa

Faculty of Applied and Health Sciences

DEPARTMENT OF ENVIRONMENT AND HEALTH SCIENCES

DIPLOMA IN NUTRITION AND HEALTH
DIPLOMA IN ENVIRONMENT AND HEALTH
(DNH 11M / DEH 11M)

ANH 2306/ AES 2304 : FOOD SAFETY AND HYGIENE II

SUPPLEMENTARY/SPECIAL: EXAMINATIONS

SERIES: MARCH 2014

TIME: 2 HOURS

<u>**INSTRUCTIONS:**</u>

You should have the following for this paper
- *Answer booklet*

This paper consists of *FIVE* questions.
Answer Question **ONE (compulsory)** and any other **TWO** questions

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QUESTION ONE

   a) Distinguish between pre-operational SSoPs and operational SSoPs.   **(2 marks)**
   b) Define the terms
       (i)   Food Hazard   **(1 mark)**
       (ii)   Critical Limit   **(1 mark)**
       (iii)   Control point   **(1 mark)**
   c)   Identify three categories of pre-requisite programmes for effective implementation of HACCP.

                                                                               (3

       marks)
   d) Explain the role of monitoring in food safety management system.   **(3 marks)**
   e) Explain hygiene design consideration in selecting food premise site and food contact materials.

                                                                               (4

       marks)
   f) State two benefits of implementing ISO 22000 food safety management system. **(2 marks)**
   g) Highlight three types of samples analysed by KEBs.   **(3 marks)**
   h) Outline the classifications of food standards.   **(4 marks)**
   i) Explain the r ole of codex Alimenterius commissions.   **(4 marks)**
   j) State the Requirements in food labeling   **(2 marks)**

QUESTION TWO

   a)   Discuss the following two principles of AACCP.
       (i)   Establishing critical limits   **(5 marks)**
       (ii)   Establishing corrective Actions   **(5 marks)**
   b)   Describe the organizational structure of the codex Alimentaries Communission **(5 marks)**

QUESTION THREE

Discuss the current manufacturing practices   **(15 marks)**

QUESTION FOUR

Discuss the establishment and Implementation of HACCP.   **(15 marks)**

QUESTION FIVE

Discuss the consideration in sanitary food premise design and layout.   **(15 marks)**