



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 12J /DEH 12J)

APH 2303 /ACM 2303 : FOOD SAFETY AND HYGIENE I

SUPPLEMENTARY/SPECIAL: EXAMINATIONS

SERIES: MARCH 2014

TIME: 2 HOURS

INSTRUCTIONS:

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

QUESTION ONE

- a) Explain the importance of food safety (3 marks)
- b) Highlight four hygiene requirements for food handlers (4 marks)
- c) Outline four sources of food contaminants (4 marks)
- d) Explain the two types of pasteurization. (4 marks)
- e) State three safety concerns in the use of chemical preservatives in foods. (3 marks)
- f) List four function of Kenya bureau of standards in control of food safety. (4 marks)
- g) Using examples in Kenya, highlight four consequences of food poisoning. (4 marks)
- h) Explain four personal hygiene practices necessary in control of food contamination. (4 marks)

QUESTION TWO

- a) Distinguish between food infection and food intoxication, cite examples in each case. (9 marks)
- b) Explain three factors which influence the contamination of foods by microbes. (6 marks)

QUESTION THREE

Discuss five forms of phycotoxins poisoning in sea foods. (15marks)

QUESTION FOUR

Discuss at least five form of mycotoxicosis, include preventive measures. (15 marks)

QUESTION FIVE

Discuss any five classes of food contaminants clearly explain the occurrence, effect and preventive measures. (15 marks)