



TECHNICAL UNIVERSITY OF MOMBASA

SCHOOL OF HUMANITIES AND SOCIAL SCIENCES
DEPARTMENT OF HOSPITALITY & TOURISM MANAGEMENT
UNIVERSITY EXAMINATION FOR THE DEGREE OF:
BACHELOR OF TECHNOLOGY IN HOTEL AND HOSPITALITY
MANAGEMENT (BTHM S15& BTHM S16 PT)
BHH 4204: FOOD HYGIENE AND SANITATION
END OF SEMESTER EXAMINATION

SERIES: DECEMBER 2016

TIME:2HOURS

DATE:Pick DateDECEMBER 2016

Instructions to Candidates

You should have the following for this examination

-Answer Booklet, examination pass and student ID

This paper consists of **FIVE** questions. AttemptChoose instruction.

Do not write on the question paper.

SECTION A (Answer all the questions)

30 POINTS

QUESTION ONE

- i) Discuss the considerations in the construction and layout of a food preparation and service establishment so as to ensure a food safe facility (20 mks)

- ii) Describe the considerations in ensuring adequate sanitary and washing facilities in a catering premises (10 mks)

SECTION B (Answer only TWO questions)

QUESTION TWO

- i) Describe the various methods that may be used to prevent the infestation of a catering premises by pests/insects (15 mks)

- ii) Describe the circumstances under which food poisoning may occur (5 mks)

QUESTION THREE

Discuss the possible repercussions that might result to a catering establishment associated with a food borne illness outbreak? (20 mks)

QUESTION FOUR

- i) State the essential condition for the growth and multiplication of bacteria, explaining how each influences the same (15 mks)
- ii) How is time-temperature abuse a cause of food borne illness and how can it be managed ? (5 mks)

QUESTION FIVE

- i) What is the scope and role of food safety inspections (10 mks)
- ii) Describe the features of a good training programme on hygiene and sanitation (10 mks)