



TECHNICAL UNIVERSITY OF MOMBASA

FACULTY OF APPLIED AND HEALTH SCIENCES
DEPARTMENT OF ENVIRONMENT & HEALTH SCIENCES
UNIVERSITY EXAMINATION FOR:
BACHELOR OF SCIENCE IN ENVIRONMENTAL HEALTH
BSEH/16J/YEAR 3/ SEMESTER 2
AEH 4300: FOOD SAFETY AND HYGIENE
SPECIAL/ SUPPLEMENTARY EXAMINATIONS
SERIES: SEPTEMBER 2018
TIME: 2 HOURS

Instructions to Candidates

This paper consists of FIVE questions

Answer question ONE (COMPULSORY) and any other TWO questions.

This paper consists of two printed pages.

Mobile phones are NOT allowed in the examination room

Question ONE

- I) Define the following terminologies
- a. Food
 - b. Food hygiene
 - c. Food processing
 - d. Food quality
 - e. Food sample (10mrks)
- II) a. Give the objectives of food sampling (5mrks)
b. List the major types of nutrients you know (5mrks)
- III) a. List some practices that retain the maximum nutrition in foods that is cooked. (5mrks)
b. Outline the aims of food processing. (5mrks)

Question TWO

“For a community to be healthy, food security should be at its utmost levels”. Discuss this statement giving the factors which promote food security in a community. (20marks)

Question THREE

Discuss the various methods used to preserve food. (20marks)

Question FOUR

Food storage is another kind of insurance for an individual and the entire family. Bearing this in mind, discuss the basic principles of food storage. (20marks)

Question FIVE

Processing makes food healthier, safer and more self-stable. While the benefits are numerous, processing can also be detrimental affecting the nutritional quality of foods. Giving examples, discuss how processing affects the nutritional quality of foods (20marks)