



TECHNICAL UNIVERSITY OF MOMBASA

School of Humanities and Social Sciences

Department of HOSPITALITY & Tourism MANAGEMENT

UNIVERSITY EXAMINATION FOR THE:
DIPLOMA IN HOTEL AND INSTITUTIONAL MANAGEMENT
(DHIM S24)

HHC 2103: FOOD HYGIENE AND SAFETY

SUP/SPEC EXAMINATION

SERIES: JULY 2025

TIME: 2 HOURS

DATE: Pick Date JULY 2025

Instructions to Candidates

You should have the following for this examination

-Answer Booklet, examination pass and student ID

This paper consists of **FIVE** questions. Attempt question ONE (Compulsory) and any other TWO questions.

Do not write on the question paper.

Mobile phones are not allowed in the examination room

SECTION A (Answer all the questions)

30 POINTS

QUESTION ONE

- a) Differentiate between the following (4 Marks)
- Cleaning and sanitizing
 - Food poisoning and food infection
- b) List down four effects of food spoilage (4 Marks)
- c) Outline the guidelines for storing food in relation to food safety (5 Marks)
- d) Give any five signs of pest infestation in a catering premises (5 Marks)
- e) State the necessary requirements for the growth and multiplication of micro-organisms (5 Marks)
- f) Name the different types of cleaning agents and their uses (4 Marks)
- g) Outline three ways in which time-temperature abuse can be avoided in relation to food safety (3 Marks)

SECTION B (Answer only TWO questions)

QUESTION TWO

- a) Discuss the sanitation standards for catering equipment (15 Marks)
- b) Outline the general guidelines for the prevention of infestation of a catering establishment by rodents (5 Marks)

QUESTION THREE

- a) Discuss the general requirements to be observed and maintained in a catering establishment so as to prevent food contamination (15 Marks)
- b) Give at least five essential hygienic standards of food contact surfaces in catering operations (5 Marks)

QUESTION FOUR

- a) Outline any five contributing factors to food poisoning outbreaks (5 mks)
- b) Discuss the cost of food borne illness outbreak to an establishment (15 mks)

QUESTION FIVE

- a) Write short notes concerning the animals, birds and fish as sources of micro-organisms in food: (10 mks)
- b) Outline at east five considerations with regard to space requirements in a catering establishment (10 mks)