



TECHNICAL UNIVERSITY OF MOMBASA

School of Humanities and Social Sciences

Department of HOSPITALITY & Tourism MANAGEMENT

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

HHC 2103: FOOD HYGIENE AND SAFETY

END OF SEMESTER EXAMINATION

SERIES: DECEMBER 2024

TIME: 2 HOURS

DATE: Pick Date DECEMBER 2024

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) Explain the following terms as used in food hygiene and safety (5 Marks)
- Temperature-danger zone
 - Foodborne illness outbreak
 - Food infection
 - Sanitation
- b) State any four common reasons of food contamination (2 Marks)
- c) Give any six situations in which a food handler is supposed to wash his/her hands (3 Marks)
- d) State any four common symptoms of foodborne illness (4 Marks)
- e) State the three main characteristics of food most likely to become unsafe (3 Marks)
- f) Indicate any four requirements of restroom facilities in a food premises (4 Marks)

- g) Name four ways through which biological food contamination be avoided (4 Marks)
- h) List five benefits associated with maintenance of food hygiene and safety (5 marks)

SECTION B(Answer only TWO questions)

QUESTION TWO

- a) Give the guidelines that should be observed during the following processes so as to ensure safe handling of food
 - Pre-preparation (5 Marks)
 - Cooking (5 Marks)
- b) Describe any five measures that could be employed to prevent entry and harbourage of pests in a catering establishment (10 Marks)

QUESTION THREE

- a) Explain five requirements regarding the receiving of food commodities in a catering establishment so as to ensure maintenance of high standards of food hygiene and safety (15 marks)
- b) Outline five harmful effects of Poor Food Safety Practices (5 Marks)

QUESTION FOUR

- a) Describe five essential features of an effective waste management routine in a catering establishment (10 Marks)
- b) Describe the general requirements in the design and construction of a catering establishment (10 Marks)

QUESTION FIVE

- a) Discuss the roles of the proprietor/manager of a catering establishment in ensuring the maintenance of high standards of food hygiene and safety (10 Marks)
- b) Outline five conditions that a food safe kitchen should meet (5 Marks)
- c) Outline any five measures that may be applied for the prevention of physical hazards of food contamination (5 Marks)