



TECHNICAL UNIVERSITY OF MOMBASA

School of Humanities and Social Sciences

DEPARTMENT OF HOSPITALITY & TOURISM MANAGEMENT

UNIVERSITY EXAMINATION FOR THE:
BACHELOR OF TECHNOLOGY IN HOSPITALITY MANAGEMENT
(BTHM 24S)

HHH 4107: FOOD HYGIENE AND SANITATION

END OF SEMESTER EXAMINATION

Series: April 2025

Time: 2 Hours

DATE: Pick APRIL 2025

Instructions to Candidates

You should have the following for this examination

-Answer Booklet, examination pass and student ID

This paper consists of FIVE Question(s). 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 Marks)

QUESTION ONE

a) Explain the following terms as used in food hygiene and safety (5 Marks)

- Temperature-danger zone
- Foodborne illness outbreak
- Food infection
- Contamination
- Sanitizer

b) Briefly explain the concept of food hygiene and sanitation (2 Marks)

c) Name any four signs of pest infestation in a food premises (4 Marks)

d) Outline any SIX common symptoms of food-borne illness (3 Marks)

- e) State the THREE the characteristics of food most likely to become unsafe (3 Marks)
- f) Mention any FIVE requirements of restroom facilities in a food premises (4 Marks)
- g) List FOUR ways in which biological food contamination be avoided (4 Marks)
- h) List any FIVE advantages of food-related enterprises having in place the HACCP programme (5 Marks)

SECTION B(Answer only TWO questions)

QUESTION TWO

- a) Discuss the different common causes of food poisoning outbreaks (15 Marks)
- b) Outline the measures that could be employed to prevent entry and harbourage of pests in a catering establishment (5 Marks)

QUESTION THREE

- a) Discuss the sources of microorganism contamination of food animals, birds and fish (10 marks)
- b) Describe the measures that could be implemented to prevent the contamination of of food animals, birds and fish by microorganisms (10 marks)

QUESTION FOUR

- a) Describe the features of an effective waste management routine in a catering establishment (10 Marks)
- b) Describe the general requirements in the design and layout requirements 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) Explain the essential qualities of food contact surfaces (10 Marks)