



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 4105: FOOD HYGIENE AND SANITATION

Special/Supplementary Examination

Series: July 2025

Time: 2 Hours

DATE: Pick 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 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) Differentiate between the following: (4 mks)
 - Cleaning and sanitizing
 - Food infection and food intoxication
- b) State any FOUR situations in which time-temperature abuse may occur when handling food (4 mks)
- c) State any five guidelines for safe handling of food during preparation (5 mks)
- d) Outline any **five** qualities of a food safe facility (5 mks)
- e) Mention **five** factors essential for the growth and multiplication of microorganisms (5 mks)
- f) Name the main types of cleaning agents and their uses (4 Marks)
- g) Give any **three** benefits derived from understanding microorganisms in relation to food safety (3 mks)

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 cost of food borne illness outbreak to a catering establishment (15 mks)
- b) Mention five ways in which cross-contamination of food may take place (5 mks)

QUESTION FOUR

- a) Explain the factors to consider during the purchase and receiving of food commodities (15 mks)
- b) List any five essential of employee training with regard to the HACCP programme (5 mks)

QUESTION FIVE

Discuss the sanitary facilities and pest management actions necessary in a catering facility for the prevention of food contamination (20 mks)