



TECHNICAL UNIVERSITY OF MOMBASA

Faculty of Business & Social Studies

DEPARTMENT OF HOSPITALITY & TOURISM

UNIVERSITY EXAMINATIONS FOR DEGREE IN
BACHELOR OF HOTEL & HOSPITALITY MANAGEMENT

BHT 4203 : FOOD HYGIENE AND SANITATION

END OF SEMESTER EXAMINATIONS

SERIES: DECEMBER 2013

TIME: 2 HOURS

INSTRUCTIONS:

- Answer question **ONE (Compulsory)** in Section **A** and any other **TWO** questions in Section B.

This paper consists of Two printed pages

SECTION A (Compulsory)

QUESTION 1

- a) Describe the components of a good personnel hygiene programme.

(10 marks)

- b) What is the management's role in personal hygiene programmes. **(10 marks)**
- c) Describe the multiple barriers that could be used in the prevention of the growth of food spoilage micro-organisms. **(10 marks)**

QUESTION 2

Discuss the responsibilities of a catering establishment manager with regard to the prevention of food borne illness outbreaks. **(20 marks)**

QUESTION 3

a) Discuss the costs related to food borne illness outbreaks to a catering establishments. **(15 marks)**

b) What is the HACCP system and what is it's relevance in food safety. **(5marks)**

QUESTION 4

Discuss the factors considered in the design of a catering establishment so as to ensure the maintenance of high levels of sanitary standards. **(20 marks)**

QUESTION 5

a) Describe the general standards with regard to the general features of equipment so as to ensure maintenance of food hygiene and sanitation in catering operations. **(10 marks)**

b) What are the general measures that should be employed with regard to the control of infestation. **(10marks)**