

Technical University of Mombasa

Faculty of Applied and Health Sciences

DEPARTMENT OF ENVIRONMENT AND HEALTH SCIENCE

DIPLOMA IN ENVIRONMENTAL HEALTH (DEH 11M)
DIPLOMA IN NUTRITION HEALTH (DNH 11M)

ANH 2306/AES 2304

FOOD SAFETY AND HYGIENE II

SEMESTER: END OF SEMESTER EXAMINATIONS

SERIES: DECEMBER, 2013

TIME: 2 HOURS

INSTRUCTIONS TO CANDIDATES:

You should have the following for this paper

- Answer booklet

This paper consists of *FOUR* questions.

Answer Question **ONE** (compulsory) and any other **TWO** questions

(Compulsory – Answer ALL Questions)

Question ONE

(a) Explain the hygienic considerations in:	
(i) Food contact surfaces(ii) Pipe fittings and installations	(2 marks) (2 marks)
 (b) State FOUR hygienic codex requirements for food Handlers. (c) Distinguish between critical limits and corrective actions in food safety management systems. (d) Highlight FOUR types of impurities present in water from natural sources. (e) Explain the importance of food standards. (f) Describe the recommended procedure for cleaning food contact surfaces. (g) Highlight the process of food legislation in Kenya. (h) Explain TWO ways of controlling pests and rodents in food premises. (i) Explain the principle of heat processing foods to control contaminants. 	(4 marks) (2 marks) (4 marks) (2 marks) (3 marks) (4 marks) (4 marks) (3 marks)
(Answer Any Other TWO Questions) Question TWO	
 (a) Discuss the types of sanitary standard operation procedures. (b) Explain THREE methods of sterilizing cleaned cleared plant surfaces. 	(6 marks) (9 marks)
Question THREE	
Discuss FIVE processing preservation principles in food safety.	(15 marks)
Question FOUR	
Discuss the ISO22000 food safety management system.	(15 marks)
Question FIVE	
(a) Highlight FIVE current good manufacturing practices.(b) Discuss the legislation of food safety in Kenya.	(10 marks) (5 marks)