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COLLEGE

... Bastion of Knowledge ...

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ACADEMICS, RESEARCH AND STUDENTS' AFFAIRS

UNIVERSITY EXAMINATIONS

2020 /2021 ACADEMIC YEAR

SECOND YEAR SECOND SEMESTER REGULAR EXAMINATION

**FOR THE DEGREE OF BACHELOR OF HOTEL
AND HOSPITALITY MANAGEMENT**

COURSE CODE: BHM 218

COURSE TITLE: FOOD SAFETY, HYGIENE & SANITATION

DATE: 28TH JULY,2021

TIME: 8:00AM-11:00AM

INSTRUCTION TO CANDIDATES

➤ **SEE INSIDE**

THIS PAPER CONSISTS OF 4 PRINTED PAGES

PLEASE TURN OVER

REGULAR - MAIN EXAM

BHM 218: FOOD SAFETY, HYGIENE AND SANITATION

STREAM BHM

DURATION: 3HOURS

INSTRUCTIONS TO CANDIDATES

- i. Answer Question **ONE** and any other **TWO** questions.
- ii. Do not write on the question paper

SECTION A: COMPULSORY

[30 marks]

QUESTION ONE

- a) Give five reasons why all animals and meat intended for slaughter must be examined and certified by an authorized veterinary or Public Health Officer; **[5 marks]**
- b) Briefly explain why food preparation premises, such as hotel kitchens must be constructed in such a way as to exclude animals/creatures. **[5 marks]**
- c) State five reasons why food handlers are required to be regularly examined and certified by an authorized medical officer of health; **[5 marks]**
- d) Why is ORT the initial measure recommended for management of victims of food poisoning; **[5 marks]**
- e) Highlight five Rules of personal hygiene while handling food production **[5 marks]**
- f) List five (5) foods which are likely to transmit the food poisoning organism *Salmonella*. **[5 marks]**

QUESTION TWO


- a) Using an illustration, briefly explain the meaning of food safety culture **[5 marks]**
- b) List **FIVE** ways hospitality business can create an environment in which food safety culture is efficient and relevant **[5 marks]**
- c) Identify and examine **FIVE** significant emerging food safety risk factors

[10 marks]

QUESTION THREE

Study the excerpt below and answer the questions that follow;

“A laboratory based study carried out on mursik (mursik is traditionally fermented milk prepared from freshly milked cow milk) in Soliat Location, Kericho County, Kenya. It was conducted between February and August, 2013, period of seven month where samples were collected from households. 194 samples were collected from farmers and 4 samples commercially sold (packet fermented milk) for controls were bought from local shops. All mursik samples were processed at mycology laboratory, Center for Microbiology Research (CMR), KEMRI. The research protocol was reviewed and approved by KEMRI. Mycotoxins extraction was done using Envirologix procedure and was subsequently quantified by using a QuickTox kit. 99.5% of the samples were contaminated with Aflatoxins. Fumonisin toxin on quantification, 3 (1.5%) of the samples had detectable quantities, and Deoxynivalenol toxins was detected on 1 (0.5%) sample only. Aflatoxin is the major contaminant of mursik. It is clear that mycotoxins will be of increasing importance for all those involved in milk and milk products production, and food production....”

- a) If Fermentation does not take place in controlled systems or sterilized conditions; as a result contamination with yeasts, moulds and some pathogenic bacteria would normally occur. Mentions five species that cause mycotoxins  [5 marks]
- b) In the study, the CMR-KEMRI found out that 99.5% of samples were contaminated with aflatoxins. Briefly explain how aflotoxins ends up in the milk products like Mursik? [5marks]
- c) Examine **five** effective strategies for mycotoxin control and mycotoxin detoxification [10 marks]

QUESTION FOUR

- a) Distinguish; using named appropriate examples, between food intoxication and food infection. [10 Marks]
- b) Identify **five** the major symptoms of food poisoning, and explain why food poisoning can be rapidly fatal; [10 Marks]

QUESTION FIVE

Refer to the following flow chart of food handling in a commercial hotel kitchen:

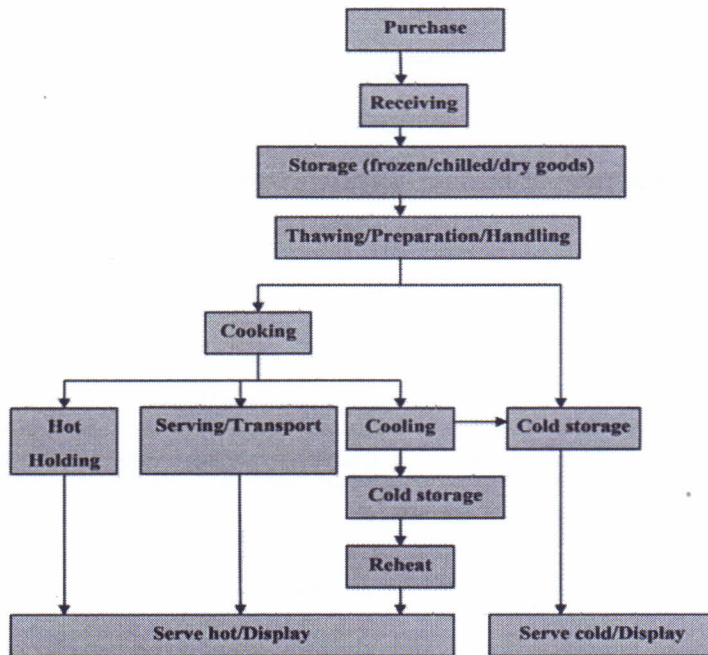


Figure 310—Flow Diagram for Food Handling Processes

- Select and justify TWO (2) food handling stages that are likely to be a critical control points (CCP). [10 Marks]
- Propose and elaborate **five** good food handling practices to preempt food poisoning from these points. [10 Marks]
