



MAASAI MARA UNIVERSITY

**REGULAR UNIVERSITY EXAMINATIONS
2018/2019 ACADEMIC YEAR
YEAR 2 SEMESTER2**

**SCHOOL SCIENCE AND INFORMATION,
DEPARTMENT OF NURSING
BACHELOR OF SCIENCE DEGREE IN
ENVIRONMENTAL SCIENCE (BIOLOGY AND
HEALTH)**

**COURSE CODE: EBH 2213:
COURSE TITLE: FOOD SAFETY AND HEALTH**

DATE: 29TH APRIL 2019

TIME: 1100 - 1300HRS

INSTRUCTIONS TO CANDIDATES:

1. Answer **ALL** questions in Section A (30 marks)
2. Answer any **TWO** questions from Section B (40 marks)

This paper consists of 2 printed pages. Please turn over.

Section (A) ANSWER ALL QUESTIONS (30 MARKS)

- I. Identify the enzymes and microorganisms useful in cheese making and bread making **(3Marks)**
- II. Citing examples in Kenya, explain how food is contaminated by the environment **(3Marks)**
- III. State the common Microorganisms that cause food borne illness **(3Marks)**
- IV. State the importance of food additives **(3Marks)**
- V. What are the advantages of blanching ? **(3Marks)**
- VI. Give the difference between cold Smoking and Hot Smoking **(3Marks)**
- VII. State the three basic steps of food safety **(3Marks)**
- VIII. Describe Clostridium botulinum food poisoning **(3Marks)**
- IX. Discuss how Oxygen, light and time cause food deterioration **(6Marks)**

SECTION B. ANSWER ANY TWO QUESTIONS (40 MARKS)

QUESTION TWO

1. Discuss in details meat inspection process flow with regards to the animal transportation to the slaughter house, antermotem, postmortem and dispatch of carcass to the consumers **(20 Marks)**
2. The main purpose of food laws is to safeguard the life of the people and promote the economy through assured safe products. Discuss the Public health act Cap 242 in relation to food Laws in Kenya. **(20 Marks)**
3. Sterilization plays an important role in microbiology field, Discuss various ways we can achieve sterility, stating clearly the modes of action **(20 Marks)**
4. Discuss types of Microorganisms that contribute to food spoilage and how they can be controlled **(20 Marks)**

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