



MAASAI MARA UNIVERSITY

**REGULAR UNIVERSITY EXAMINATIONS
2022/2023 ACADEMIC YEAR
SECOND YEAR FIRST TRIMESTER**

**SCHOOL OF PURE, APPLIED AND HEALTH SCIENCES
DIPLOMA IN FOOD, NUTRITION AND DIETETICS**

**COURSE CODE: DND 1305
COURSE TITLE: FOOD SAFETY AND HYGIENE**

DATE: 26/4/2022

TIME: 0830-1030 HRS

INSTRUCTION TO CANDIDATES

Section A: Multiple Choice Questions. Answer ALL Questions

Section B: Short Answer Questions. Answer ALL Questions

Section C: Long Answer Questions. Answer ANY TWO Questions.

This paper consists of 5 printed pages. Please turn over.

SECTION A : MULTIPLE CHOICE QUESTIONS (20 MARKS)

1. Which one is not true for survival of microorganisms
 - A. Food
 - B. Time
 - C. Moisture
 - D. Light
2. Which one is not an example of allergens
 - A. Food intolerance
 - B. Anaphylaxis
 - C. Respiratory failure
 - D. Appetite
3. Which one is not a requirement of walls and ceilings
 - A. They should be hard
 - B. They should be smooth
 - C. They should be light coloured
 - D. They should be absorbent
4. Which one is not a requirement of kitchen floors
 - A. They should non-slip
 - B. They should be durable
 - C. They should be easily cleanable
 - D. They should be soft
5. Which one is not correct
 - A. Plumbing should eliminate back-flow
 - B. Plumbing should eliminate back- syphonage
 - C. Plumbing should eliminate cross-connection
 - D. Plumbing should eliminate forth-flow
6. which one is not correct on proper receiving program
 - A. Receive several deliveries at a time
 - B. Monitor the temperature of the delivering vehicle
 - C. Check temperatures of food items
 - D. Label all item with delivery dates.
7. which one is not correct on food storage
 - A. Keep storerooms cool dry and well ventilated
 - B. Remove food from their original package
 - C. Store food at least 15 cm off the floor
 - D. Store food according to first-in-first-out rule
8. What does the second C in HACCP stand for
 - A. Critical
 - B. Certificate
 - C. Control
 - D. Condition
9. Which one is not true on viruses
 - A. They multiply in food
 - B. They must invade a living organism to grow and survive
 - C. Some bacteria can survive freezing temperatures
 - D. They are the smallest of all microorganisms

10. Which one is not correct

- A. Hot holding equipment should be used to hold hot foods only
- B. Mix new and old food
- C. Never mix raw food with cooked food
- D. Minimize keeping food in hot holding equipment

11. Which one is not true about accelerated cooling

- A. Do not cut large items into smaller pieces
- B. Place food items in blast chillers
- C. Stir food items with ice paddles
- D. Pre-cool large quantities of food using an ice-water bath

12. Which one is not true about moulds

- A. They are visible to the naked eye
- B. They like dry conditions
- C. Some moulds can produce a toxin in the food
- D. Moulds need oxygen to grow

13. which one is not true about stairs

- A. Should not be located over food preparation areas
- B. Should be accessible and easily cleaned
- C. Should not have handrails
- D. Should be made of slip resistant material

14. What is not correct about lighting in food service areas

- A. Light bulbs should not be covered
- B. Adequate lighting is essential
- C. Food premises must provide adequate natural lighting
- D. Light fixtures accumulate dirt, dust and bacteria

15. Which one is not true on reheating potentially hazardous food in the microwave

- A. It should be stirred or rotated
- B. Do not measure the internal temperature
- C. Heat to elevate temperature to compensate for shorter cooking times
- D. Keep food covered to allow thermal equalization

16. Which one is not a component of meat

- A. Collagen
- B. Fat
- C. Sugar
- D. Elastin

17. Which one is not a procedure used in milk production

- A. Condensation
- B. Clarification
- C. Homogenization
- D. Pasteurization

18. Which one is not a safety requirement in catering establishments

- A. All areas in the kitchen should be kept tidy
- B. Walkways and entrances should not be kept clear
- C. Waste products should be kept in covered bins
- D. Immediately clean up liquid and powder spillages

19. Which one is not an effect of microorganism on food

- A. They are not useful in food products
 - B. They can cause illness
 - C. They grow rapidly
 - D. They may cause food spoilage
20. Which one is not a symptom of food poisoning
- A. Headache
 - B. Vomiting
 - C. Coughing
 - D. Cramps

SECTION B: SHORT ANSWER QUESTIONS (40 MARKS)

Answer ALL questions in this section

1. Giving an example in each case identify four general types of hazards in food that can cause death (8 marks)
2. State seven qualities of good food storage (7 marks)
3. Highlight three steps to take when pests are found in food service areas (3 marks)
4. Identify five components of milk (5 marks)
5. Outline five qualities of a well-equipped employee handwashing facility (5 marks)
6. Highlight five qualities of a good kitchen floor (5 marks)
7. Identify four signs of food spoilage (4 marks)
8. State three ways of correctly storing chemicals (3 marks)

SECTION C: LONG ANSWER QUESTIONS (40 MARKS)

Answer any TWO questions from this section

1. (a) State ten hygiene habits to be observed by food handlers to avoid food contamination (10 marks)
- (b) Identify five ways of controlling pests in a foodservice area (5 marks)
- (c) Outline five ways of transferring microorganisms in the kitchen (5 marks)

2. (a) Describe six steps of HACCP plan (12 marks)
- (b) Explain two ways in which microorganisms make people sick (4 marks)
- (c) Explain two artificial ways of tenderizing meat (4 marks)

3. (a) Explain the procedure of handling injury (6 marks)
- (b) Identify four components that make the structure of meat (4 marks)
- (c) State five factors that affect the composition of milk (5 marks)
- (d) Outline three ways of controlling the growth of moulds (3 marks)
- (e) Highlight two ways of destroying pathogenic bacteria during cooking (2 marks)

//END//