



# **MAASAI MARA UNIVERSITY**

**REGULAR UNIVERSITY EXAMINATIONS**

**2023/2024 ACADEMIC YEAR**

**SECOND YEAR FIRST SEMESTER**

**SCHOOL OF TOURISM, AND HOSPITALITY  
BACHELOR OF HOTELS AND HOSPITALITY  
MANAGEMENT**

**COURSE CODE: HHM 2116-1**

**COURSE TITLE: INTRODUCTION TO FOOD SAFETY  
AND HYGIENE PRACTICES**

**DATE: 6/12/2023**

**TIME: 1430-1630 HRS**

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**INSTRUCTIONS TO CANDIDATES**

Answer **ALL** questions in section **A** and any other **TWO** in section **B**.  
*This paper consists of 2 printed pages. Please turn over*

## SECTION A: COMPULSORY

### QUESTION ONE-(20MARKS)

- a. Describe food safety (2 Marks)
- b. Using a thermometer diagram, explain temperature danger zones in food safety (3 Marks)
- c. Describe the conditions necessary for bacteria to grow (4 Marks)
- d. Explain the **THREE** categories of *HAZARDS* that food can be exposed to (6 Marks)
- e. Explain the process of personal hygiene (5 Marks)

### SECTION B: (ANSWER ANY TWO)

#### QUESTION TWO:

- a. The administrative section of any hotel is responsible for the safety of its employees and guests, explain the HACCP system (7 Marks)
- b. State and explain the application of the HACCP system (8 Marks)

#### QUESTION THREE:

- a. Describe pest control (2 Marks)
- b. While giving types of pest found in a kitchen, explain how you would curb a pest infested kitchen (5 Marks)
- c. Explain the **FOUR** step process that every organization should employ to ensure proper pest control (8 Marks)

#### QUESTION FOUR:

- a. Explain **THREE** micro-organisms that can contaminate food (3 Marks)
- b. Explain the guest complaint procedure (5 Marks)
- c. Food can be contaminated at any process of the food chain, explain the food safety flow diagram (7 Marks)

#### QUESTION FIVE:

- a. Describe **THREE** types of wastes as found in food service operations. (6 Marks)
- b. Explain the proper waste disposal procedure (9 Marks)