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OFFICE OF THE DEPUTY PRINCIPAL

ACADEMICS, RESEARCH AND STUDENTS' AFFAIRS

UNIVERSITY EXAMINATIONS 2018/2019 ACADEMIC YEAR

SECOND YEAR SECOND SEMESTER REGULAR EXAMINATION

FOR THE DEGREE OF BACHELOR OF HOTEL AND HOSPITALITY MANAGEMENT

COURSE CODE: BHM 218

COURSE TITLE: SAFETY, HYGIENE AND SANITATION

DATE:17/4/19

TIME: 2.00PM-5.00PM

INSTRUCTION TO CANDIDATES

• SEE INSIDE



THIS PAPER CONSISTS OF 2 PRINTED PAGES

PLEASE TURN OVER

BHM 218 SAFETY HYGIENE AND SANITATION

INSTRUCTIONS TO CANDIDATES

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

QUESTION ONE

- a) Define the following terms
 - i) Food microbiology
 - ii) Food allergens
 - iii) Food adulteration
 - iv) Food additives
 - v) Food microbes



- b) Identify five (5) different types of food microbes and explain the conditions suitable for their growth (10marks)
- c). Discuss some of the ways that food handlers can observe to avoid food microbes from spreading. (10marks)

QUESTION TWO

a) Identify five (5) types of food borne illnesses and in each case explain their symptoms.

(10marks)

b) Discuss some of the ways that the above diseases can be avoided.

(10marks)

QUESTION THREE

a) Discuss five (5) types of food additives and explain their uses in foods.

(10marks)

b) Explain the process of HACCP as a way of maintaining food safety.

(10marks)

QUESTION FOUR

- a) Discuss the necessary information that should be included when labeling food. (10marks)
- b) Elaborate on the employees responsibility to maintain safety in their area of operation.

(10marks)

QUESTION FIVE

- a)) Identify and explain the requirements a food handler should observe in order not to face the legal consequences (10marks)
- b) Discuss the different classes of firefighting equipment that are available to food handlers in the kitchen and in each case explain the contents and the kind of fires that they put off.

(10marks)