



**AMREF INTERNATIONAL UNIVERSITY**  
**SCHOOL OF PUBLIC HEALTH**  
**DEPARTMENT OF COMMUNITY HEALTH**  
**DIPLOMA IN COMMUNITY HEALTH PRACTICE**  
**SPECIAL AND SUPPLEMENTARY EXAMINATION**

**DCHP:137** Food Safety and Hygiene

**DATE:** Wednesday 13<sup>th</sup> March 2024

**TIME:** Two Hours

**Start:** 14:00 Hours

**Finish 16: 00 Hours**

**INSTRUCTIONS**

1. This exam is marked out of 60 marks
2. This Examination comprises TWO Sections  
**Section A:** Short Answer Questions (20 marks)  
**Section B:** Long Answer Questions (40 marks)
3. All questions in Section A are compulsory, and Answer any TWO questions in Section B

**ANSWER QUESTIONS**  
**ANSWER ALL QUESTIONS – 20 MARKS**

1. i) Differentiate between the following terms as they relate to food and hygiene:
  - a) Food contamination and food spoilage (2 marks)
  - b) Food hygiene and food safety (2 marks)ii) Discuss the importance of adopting a 'farm to table' approach to food control. (2 marks)
2. Answer the following:
  - a) Explain why salting enables meat to be stored for an extended period. (2 marks)
  - b) Identify the food poisoning bacteria transmitted through coughing and sneezing. (1 mark)
  - c) Outline three types of food hazards. (3 marks)
3. Define the following terms in the context of food poisoning:
  - a) Incubation period (1 mark)
  - b) Infective food poisoning (1 mark)
4. Explain why certain foods are resistant to spoilage when dry but are prone to contamination when wet. (4 marks)
5. State the reason why food should not be refrozen once it has thawed. (2 marks)

**SECTION B: SHORT ANSWER QUESTIONS**  
**ANSWER TWO QUESTIONS – 40 MARKS**

3. Imagine you are a food and hygiene manager at the Valencia Hotel. Outline how you would address the following topics in your Monthly board presentation session:
  - i. Establishing hygiene standards for a catering or food-handling facility. (10 Marks)
  - ii. Formulating a policy for food handling equipment and utensils. (5 Marks)
  - iii. Implementing protocols for the cleaning and disinfection of utensils. (5 Marks)
4. Examine the Hazard Analysis and Critical Control Point (HACCP) system, emphasizing its principles and steps for effective implementation while providing insights into how this system ensures food safety and quality control. (20 marks)
5. Discuss the principles of food conservation and storage, emphasizing various methods of food preservation, including food packaging and labeling techniques. (20 marks)