



**AMREF INTERNATIONAL UNIVERSITY
SCHOOL OF PUBLIC HEALTH
DEPARTMENT OF COMMUNITY HEALTH
DIPLOMA IN COMMUNITY HEALTH PRACTICE
END OF MAY-AUGUST 2024 SEMESTER EXAMINATIONS**

UNIT CODE: DCHP 137

UNIT NAME: FOOD HYGIENE AND SAFETY

DATE: MONDAY 12TH AUGUST 2024

TIME: TWO HOURS

START: 9.00 AM

STOP: 10.00 AM

INSTRUCTIONS

1. This exam is marked out of 60 marks
2. This Examination comprises TWO Sections
Section A: Compulsory Question (20 Marks)
Section B: Long Answer Questions (40 Marks)
3. This online exam shall take TWO Hours
4. All questions in Section A are compulsory and Answer any TWO questions in Section B

SECTION A: COMPULSORY (20 Marks)

1. State four fecal indicators of food contamination (4marks)
2. Identify four signs of food spoilage (4marks)
3. Give four reasons why equipment maintenance is important in a restaurant (4marks)
4. Outline four properties of a good food contact surface material (4marks)
5. Highlight four benefits derived from Hazard Analysis Critical Control Points (HACCP) in a restaurant (4 Marks)

SECTION B: ANSWER ANY TWO (2) QUESTIONS (40 Marks)

6. You are planning to start your own restaurant that will serve food and drinks to customers.
 - a) Give two reasons why strict observation of food safety and hygiene rules in a kitchen is important (2marks)
 - b) Discuss four sanitary requirements for food surface contact equipment and utensils (8marks)
 - c) Discuss four practices of hygiene that will help prevent food contamination (8marks)
7. There have been widespread cases of food borne illness in your house. During investigation, you discovered that the source of contamination was poor storage
 - a) Identify two bacteria that could cause the illness (2marks)
 - b) Explain four ways of storing milk to prevent contamination (8marks)
 - c) Discuss five principles of correct storage of food (10marks)
8. HACCP is a system of ensuring that food industries and premises meet the Public Health Act of safeguarding the health of customers
 - a) Discuss the seven principles of HACCP (14marks)
 - b) Describe three roles of Kenya Bureau of Standards (KEBS) in food industry. (6marks)