



AMREF INTERNATIONAL UNIVERSITY
SCHOOL OF PUBLIC HEALTH
DEPARTMENT OF COMMUNITY HEALTH
DIPLOMA IN COMMUNITY HEALTH
END OF SEMESTER EXAMINATION 2025

UNIT CODE: DCHP 137
UNIT NAME: FOOD SAFETY AND HYGIENE
DATE: APRIL, 2025
TIME: Two Hours

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)

SECTION A: COMPULSORY (20 Marks)

1. State four ways in which cross-contamination of food can occur in the kitchen (4marks)
2. Outline three aims of food preservation (3marks)
3. Highlight three advantages of HACCP (3marks)
4. State four ways that microorganisms manifest their presence in food (4marks)
5. Highlight three ways of minimizing cross contamination (3marks)
6. State three safety rules to be observed at the kitchen (3marks)

SECTION B

ANSWER ANY TWO (2) QUESTIONS (40 Marks)

7. Sofia bought yoghurt and cookies from a kiosk in their nearby market after two hours of consuming she started experiencing the following symptoms nausea, vomiting and diarrhea.
 - a) Differentiate between food contamination and food poisoning (2marks)
 - b) Discuss four types of contamination which could have occurred to these foods. (8marks)
 - c) Discuss five factors affecting the growth of microorganisms (10marks)
8. 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)
9. Gabriel was employed in a food industry as a quality assurance manager; he wants to implement a systematic preventive approach to food safety, to address hazards in the industry.
 - a) Discuss the seven principles he will follow (14marks)
 - b) Describe three benefits derived from HACCP in a restaurant (6marks)