



# MACHAKOS UNIVERSITY

University Examinations 2020/2021

SCHOOL OF HOSPITALITY AND TOURISM MANAGEMENT

DEPARTMENT OF HOSPITALITY MANAGEMENT

FIRST YEAR FIRST SEMESTER EXAMINATION FOR

BACHELOR OF SCIENCE IN HOSPITALITY AND TOURISM MANAGEMENT

HTM 107-1: FOOD SAFETY AND HYGIENE

DATE: 25/2/2021

TIME: 8.30-10.30 AM

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## INSTRUCTIONS

Answer Question One and Any Other Two Questions

### QUESTION ONE (30 MARKS) (COMPULSORY)

- a) Define the following terms as used in food safety and hygiene
- Food hygiene
  - Hazard
  - HACCP
  - Food handler
  - Food safety
  - Food contaminant
  - Cleaning
  - Disinfection (8 marks)
- b) Highlight **4** different causes of Food borne Illnesses in food safety and hygiene (2 marks)
- c) Explain **3** causes of food poisoning apart from bacteria. (3 marks)
- d) Describe what High-Risk foods are while giving **3** examples of such foods. (4 marks)
- e) Giving examples describe food contaminants. (5 marks)
- f) Define the terms Food Intoxication and Food Infection as used in food safety and hygiene (2 marks)
- g) List potentially hazardous foods (PHFs) as used in food safety and hygiene (3 marks)
- h) Explain **3** key conditions that are necessary for growth and multiplication of bacteria. (3 marks)

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*Examination Irregularity is punishable by expulsion*

**SECTION B: ANSWER ANY TWO QUESTIONS.**

**QUESTION TWO (20 MARKS)**

- a) As an owner of a new hotel in Machakos town briefly discuss **5** key basic principles that you must brief all managers and food workers before they start working in your hotel. (10 marks)
- b) Elaborate 5 favorable conditions for the growth of micro-organisms in food spoilage. (10 marks)

**QUESTION THREE (20 MARKS)**

- a) Describe **5** Golden rules for safe food preparation (10 marks)
- b) Describe the two-sink method of washing plates. (10 marks)

**QUESTION FOUR (20 MARKS)**

- a) Discuss **5** general rules that all personnel using the refrigerator should follow (10 marks)
- b) Briefly explain **5** key rules to keep in mind on personal hygiene (10 marks)

**QUESTION FIVE (20 MARKS)**

- a) Identify and explain in detail **3** various classifications of food hazards in food safety and hygiene. (10 marks)
- b) Illustrate in detail on **Bacteria** as the major contributor to food borne illness. (10 marks)



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BACHELOR OF SCIENCE IN HOSPITALITY AND TOURISM MANAGEMENT

HTM 100-1: INTRODUCTION TO HOSPITALITY AND TOURISM MANAGEMENT

DATE: 25/2/2021

TIME: 8.30-10.30 AM

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## INSTRUCTIONS

Answer Question One and Any Other Two Questions

### QUESTION ONE (30 MARKS) (COMPULSORY)

- a) Define the following terms in detail as used in Hospitality
- Hospitality
  - Tourism
  - Hospitality Industry (6 marks)
- b) Describe 'Pineapple' symbol as used in Hospitality Industry. (5 marks)
- c) Explain 5 unique characteristics of hospitality service industry. (5 marks)
- d) Briefly examine 5 factors affecting hospitality and tourism industry. (5 marks)
- e) List 5 types of tourists and their unique characteristics. (5 marks)
- f) Elaborate on the **PEST** (external) factors that affect hospitality and tourism industry (4 marks)

### SECTION B: ANSWER ANY TWO QUESTIONS.

#### QUESTION TWO (20 MARKS)

- a) Discuss 5 criteria of classifying hotels in Kenya. (10 marks)

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- b) Elaborate **10** types of accommodation used by travelers in hospitality and tourism industry. (10 marks)

**QUESTION THREE (20 MARKS)**

- a) Elaborate in detail **5** components of Tourism. (10 marks)
- b) Explain **5** different classifications of hotel guests. (10 marks)

**QUESTION FOUR (20 MARKS)**

- a) Analyse **5** major functions of hotel departments in hospitality industry. (10 marks)
- b) Explain in detail how front office co-ordinates with **5** other departments in the hotel. (10 marks)

**QUESTION FIVE (20 MARKS)**

- a) Explain **5** new trends in hospitality and tourism industry during Covid-19 period. (10 marks)
- b) Discuss in detail **5** key trends that have led to the growth of food and beverage. (10 marks)