



MACHAKOS UNIVERSITY COLLEGE

(A Constituent College of Kenyatta University)
University Examinations for 2015/2016 Academic Year

SCHOOL OF HOSPITALITY AND TOURISM MANAGEMENT

DEPARTMENT OF HOSPITALITY MANAGEMENT

FIRST SEMESTER EXAMINATION FOR DIPLOMA IN HOSPITALITY AND
TOURISM

DHTM035: INTRODUCTION TO FOOD SAFETY & MICROBIOLOGY

DATE:

TIME:

INSTRUCTIONS

- This paper consists of 2 sections (A & B)
- Section A is **COMPULSORY**
- Attempt any **TWO** questions from section B

SECTION A (30 MARKS) COMPULSORY

1. a) Define the following terms;
 - i. Toxins
 - ii. Food poisoning
 - iii. Food safety
 - iv. Food contaminants
 - v. High risk foods (10 marks)
- b) i) Define HACCP (2 marks)

- ii) Outline the SEVEN steps of HACCP (7 marks)
- c) Highlight SIX ways of controlling cross-contamination (6 marks)
- d) Outline FIVE important roles of micro-organisms to man (5 marks)

SECTION B (40 MARKS) CHOOSE ANY TWO

- 2. a) Explain FIVE methods of food preservation (10 marks)
- b) Explain FIVE characteristics of food spoilage (10 marks)

- 3. a) Outline FIVE practices that enhance environmental hygiene in the kitchen (5 marks)
- b) Describe SIX conditions necessary for the growth and multiplication of micro-organisms (12 marks)
- c) List down THREE ways of preventing food spoilage (3 marks)

- 4. a) Explain 4 methods of pest control (8 marks)
- b) With the use of relevant examples, identify SIX micro-organisms useful in the food industry (12 marks)

- 5. a) Identify the FOUR shapes of bacteria and give examples (8 marks)
- b) Explain the SIX stages carried out in canning food (12 marks)