



MACHAKOS UNIVERSITY

University Examinations 2017/2018

SCHOOL OF HOSPITALITY AND TOURISM MANAGEMENT

DEPARTMENT HOSPITALITY MANAGEMENT

FIRST YEAR SECOND SEMESTER EXAMINATION FOR DIPLOMA IN
HOSPITALITY AND TOURISM MANAGEMENT

DHTM035: INTRODUCTION TO FOOD SAFETY AND MICROBIOLOGY

DATE:15/12/2017

TIME: 8:30 – 10:30 AM

INSTRUCTIONS

- This paper consists of 2 sections (A & B)
- Section A is **COMPULSORY**
- Answer 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) Define HACCP (2 marks)
- c) Outline the SEVEN steps of HACCP (7 marks)
- d) Highlight SIX ways of controlling cross-contamination (6 marks)
- e) 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)