



MACHAKOS UNIVERSITY

University Examinations 2018/2019

SCHOOL OF HOSPITALITY AND TOURISM MANAGEMENT

DEPARTMENT OF HOSPITALITY MANAGEMENT

FIRST YEAR SECOND SEMESTER EXAMINATION FOR

DIPLOMA IN HOSPITALITY AND TOURISM MANAGEMENT

DHTM 031: FOOD SAFETY AND MICROBIOLOGY

DATE: 24/4/2019

TIME: 8.30-10.30 AM

INSTRUCTIONS

Answer all the questions in section A and any two questions in section B.

SECTION A (30 MARKS)

1. a) Define the following terms as used in microbiology (6 marks)
 - i. Microbiology
 - ii. Micro-organisms
 - iii. Cross contamination
- b) State the colour coding system for equipment and sections in the kitchen(6 marks)
- c) Name six traditional methods of food preservation (6 marks)
- d) State seven steps of the HACCP system. (7 marks)
- e) State five importance of micro-organisms (5 marks)

SECTION B

2. a) Explain three ways in which enzymes speed up the process of decay causing food spoilage (6 marks)
- b) Explain seven uses of micro-organisms in the food industry. (14 marks)

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| 3 | a) | Explain six ways in which cross contamination can occur. | (12 marks) |
| | b) | Explain any four causes of food spoilage | (8 marks) |
| 4 | a) | Giving examples, describe five methods of food preservation | (10 marks) |
| | b) | Explain five factors affecting the growth of micro-organisms | (10 marks) |
| 5 | a) | Explain four basic methods of pest control | (12 marks) |
| | b) | Describe four ways of controlling cross- contamination | (8 marks) |