



MACHAKOS UNIVERSITY
University Examinations for 2018/2019 Academic Year
SCHOOL OF HOSPITALITY AND TOURISM MANAGEMENT
DEPARTMENT OF HOSPITALITY MANAGEMENT
FIRST YEAR SUPPLEMENTARY EXAMINATION FOR
BACHELOR OF SCIENCE (HOSPITALITY MANAGEMENT)
HTM 107: FOOD SAFETY & HYGIENE

DATE: 26/9/2019

TIME: 2:00 – 4:00 PM

INSTRUCTIONS:

Section A: Answer All Questions in this Section

1. a. Define the following terms as used in food safety:
 - i. virus
 - ii. micro-organism
 - iii. bacteria
 - iv. contamination
 - v. parasites(5 marks)
- b. State five factors that contribute to food borne illnesses in the hotel (5 marks)
- c. We live in a microbial world, and food become contaminated. Name five ways that lead to food contamination. (5 marks)
- d) Explain the Food Safety Regulations Act (1995) (5 marks)
- e) Explain the concept of sanitation in the hotel. (5 marks)
- f) List five factors that can influence the degree of poisoning caused by chemicals. (5 marks)

SECTION B: ANSWER ANY TWO QUESTIONS

2. Discuss the concept of Hazard Analysis of Critical Control Points (HACCP) (20 marks)
3. a) Describe the following:
- i. campylobacter
 - ii. salmonella
 - iii. clostridium Butulinum
 - iv. E-Coli
 - v. Cholera (10 marks)
- b) Name five ways that rodents and insects can be controlled in the kitchen. (5 marks)
- c) What five responsibilities would you as an employer observe in regard to health and safety? (5 marks)
4. You have been called upon to train new employees in your hotel on the importance of:
- i. Personal hygiene (5 marks)
 - ii. Kitchen hygiene (5 marks)
 - iii. Equipment hygiene (5 marks)
 - iv. food poisoning (5 marks)
5. a) Waste disposal is a very important activity in the hotel industry. Explain five ways you would handle waste to maintain hygienic conditions in your hotel. (10 marks)
- b) Your hotel had a seminar of 100 pax for three days. Upon check-out, several participants complained of diarrhea. Explain five possible reasons for this problem. (10 marks)