



JARAMOGI OGINGA ODINGA UNIVERSITY OF SCIENCE AND TECHNOLOGY
SCHOOL OF BUSINESS AND ECONOMICS
UNIVERSITY EXAMINATION FOR DIPLOMA IN BAKING TECHNOLOGY
1ST YEAR 2ND SEMESTER 2023/2024 ACADEMIC YEAR
MAIN REGULAR.

COURSE CODE: BBD 2125

COURSE TITLE: FOOD, SAFETY, HYGIENE AND SANITATION

EXAM VENUE: AH

STREAM:

DATE: 02/05/2024

EXAM SESSION: 9.00 – 11.00 AM

TIME: 2 HOURS

Instructions:

- i. This assessment requires you to demonstrate competence against unit of competency: Customer Relation.**
- ii. Answer all questions in section A and any other three questions in section B.**
- iii. Candidates are advised to write on the question paper.**
- iv. Ensure you write your name, Registration Name, Date, Booklet Serial number and signature on the attendance sheet.**
- v. Candidates must hand in their answer booklets to the invigilator while in the examination room.**

1. (a) State and explain the following terms as used in Food Safety, Hygiene and Sanitation. (8 marks)
- 1) Food Contamination
 - 2) Micro-organisms
 - 3) Food Hygiene
 - 4) Sanitation
 - 5) Food Legislation
- (b) List the various types of food borne illnesses encountered in day to day operations.(5 marks)
- c) Explain the various objectives of food hygiene that contribute to a Healthy and productive society. (7 marks)
- 2 a) Define food control (2 marks)
- b) State and give a brief of the main components of Food control System. (8 marks)
- c) As a Food Handlers practitioner demonstrate the various hygienic food handling practices in production. (10 marks)
3. Explain HACCP as an assessment tool used in food industry set up. (8 marks)
4. A bakery supervisor was requested to audit the safety and sanitation of the organization.
- a) List the various employee responsibilities to be included in your report for presentation. (8 marks)
- b) Explain the importance of safety Hygiene and sanitation in the establishment. (7 marks)
- c) Enumerate the various Assured Safe Catering critical control points in a safe and hygienic set up. (5 marks)
5. a) Discuss the various types of food micro-organisms and how they cause food poisoning. (12 marks)
- b) State the various effects of food adulteration in a given establishment. (8 marks)
6. a) List the importance of Nutrition labelling in a Nutritional set up. (8 marks)
- b) Discuss the various ways of preventing Food borne illnesses (12 marks)

