



**JARAMOGI OGINGA ODINGA UNIVERSITY OF SCIENCE AND TECHNOLOGY
SCHOOL OF AGRICULTURE & FOOD SCIENCES**

**UNIVERSITY EXAMINATION FOR THE DEGREE OF BACHELOR OF SCIENCE IN
FOOD SECURITY**

FOURTH YEAR SECOND SEMESTER 2017/2018

MAIN CAMPUS

COURSE CODE: AFB 3422

COURSE TITLE: FOOD QUALITY ASSURANCE AND CONTROL

EXAM VENUE:

STREAM:

DATE:

EXAM SESSION

TIME:

Instructions:

- 1. Answer all questions in Section A and any other 2 questions in Section B**
- 2. Candidates are advised not to write on the question paper**
- 3. Candidates must hand in their answer booklets to the invigilator while in the examination room**

SECTION A (30 MARKS)

1. Define the following terms as used in food quality assurance and control
 - (a) Contamination
 - (b) Control measure
 - (c) Calibration
 - (d) Conformance (4 marks)
2. Distinguish between the following terms
 - (a) Food quality and Food safety
 - (b) Quality assurance and Quality control
 - (c) Critical limit and Critical point (6 marks)
3. Briefly explain any FIVE characteristics of food quality (5 marks)
4. Briefly explain any FIVE factors that influence the operations in the food industry (5 marks)
5. Briefly discuss the categories of food safety hazards (7 marks)
6. Explain the following as used in food quality assurance and control
 - (a) HACCP
 - (b) TQM
 - (c) ISO (3 marks)

SECTION B (40 MARKS)

7. Discuss Edward Deming's 14 quality management practices that help companies increase their quality and productivity (20 marks)
8. Discuss the process of evaluating food quality using the microbiological, chemical, instrumental and sensory methods (20 marks)
9. Discuss the techniques and tools for total quality management in the food industry (20 marks)
10. Discuss the ISO series and food legislation in Kenya (20 marks)