



JARAMOGI OGINGA ODINGA UNIVERSITY OF SCIENCE AND TECHNOLOGY

SCHOOL OF HEALTH SCIENCES

UNIVERSITY EXAMINATION FOR THE DEGREE OF BACHELOR OF SCIENCE

PUBLIC HEALTH/COMMUNITY HEALTH AND DEVELOPMENT

2nd YEAR 1st SEMESTER 2018/2019 ACADEMIC YEAR

MAIN CAMPUS

COURSE CODE: HPD 3214

COURSE TITLE: FOOD TECHNOLOGY, HYGIENE AND SAFETY

EXAM VENUE: STREAM: BSC PUBLIC/COMM. HEALTH & DEVELOPMENT

DATE: EXAM SESSION:

TIME: 2.00 HOURS

Instructions:

- 1. Answer all the questions in Section A and 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 1. Short answer Questions(30 marks), **ANSWER ALL QUESTIONS**

1. Define food contaminants and provide three classes of food contaminants. **.(6 marks)**
2. Preservation principles include inhibition and destruction of microorganisms and enzymatic activity. Storage methods are a continuation of the concept. Explain how Traditional methods (granaries, cribs, pits, baskets, pots, drums and gourds) meet the same basic concept. **.(6 marks)**
3. One of the purposes of the integrated food safety programs is to curb the transmission of diseases from animals to man. Using two examples, describe how the program achieve this purpose. **.(6 marks)**
4. Describe three important clues to the possible etiology of food-Borne illness? **.(6 marks)**
5. List three types of food and for each class mentioned, the major Nutritive components. **.(6 marks)**

Section II. Long essay Questions (40 Marks) ANSWER ANY TWO QUESTIONS

1. Food spoilage is as a result of Microbial and enzymatic activities. Discuss factors that will aid or inhibit microbial growth in foods **(20 marks)**.
2. Periodic medical certification for food Handlers is regarded as a safety measure in prevention of food borne illnesses. Discuss the merits and demerits of this requirement **(20 marks)**.
3. List the common tests to determine the safety of foods and for each test listed provide ,what is it is used for. **(20 marks)**.
4. The integrated safety management of foods is based on a legal framework scattered in several Acts of Parliament. Mention at least three of those Acts and explain how they complement each other in the preservation of Hygiene and safety management. **(20 marks)**.