



**JARAMOGI OGINGA ODONGA UNIVERSITY OF SCIENCE AND TECHNOLOGY
SCHOOL OF HEALTH SCIENCES**

UNIVERSITY EXAMINATION FOR DEGREE IN COMMUNITY HEALTH AND DEVELOPMENT

4TH YEAR 2ND SEMESTER 2018/2019 ACADEMIC YEAR

KISII CAMPUS

COURSE CODE: HCD 3421

COURSE TITLE: FOOD TECHNOLOGY AND HYGIENE

EXAM VENUE: LR 10

STREAM: (DEGREE. Comm Hlth & Dev)

DATE:

EXAM SESSION:

TIME: 2 HOURS

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**

SECTION ONE- 30 MARKS

1. Define the following terms as used in food technology and hygiene
- a. Food intoxication
- b. Food poisoning
- c. Food hygiene (3 MARKS)
2. Explain the THREE types of food spoilage (3 MARKS)
3. Explain the THREE adverse effects of food processing (3 MARKS)
4. Differentiate between cholera and food poisoning (3 MARKS)
5. Outline SIX actors of food inspection (3 MARKS)
6. Describe THREE parameters required for effective fermentation (3 MARKS)
7. Describe any THREE improved technologies used in food preservation (3 MARKS)
8. Explain THREE laws related to food quality (3 MARKS)
9. Describe any THREE methods used to treat water (3MARKS)
10. Explain SIX sources of food contamination (3MARKS)

SECTION TWO-40 MARKS

1. Discuss the significance of food processing in Kenya (20 MARKS)
2. Describe the requirement for a standard food premise (20 MARKS)
3. Discuss strategies used to curb food borne diseases (20MARKS)
4. Discuss effects of food toxins to human (20 MARKS)
5. Describe any THREE methods used in food processing giving their merits and demerits (20 MARKS)

