



**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**

**4<sup>th</sup> YEAR 2<sup>nd</sup> May- Aug SEMESTER 2018/2019 ACADEMIC YEAR**

**KISUMU CAMPUS**

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**COURSE CODE:       HPD 3421**

**COURSE TITLE:       FOOD TECHNOLOGY, HYGIENE AND SAFETY**

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

**DATE: 14/08/19               EXAM SESSION: 2.00 – 4.00PM**

**TIME: 2.00 HOURS**

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**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 what constitute the concept of food Hygiene and safety.(6 marks)
2. List three functions of food?.(6 marks)
3. Traditional methods (granaries, pits, baskets, pots, drums and gourds) of food storage meet the same basic concept of inhibition and or destruction of microorganisms and pests. Explain how these methods meet that the principle.(6 marks)
4. Define the level when Food can be considered safe for consumption?.(6 marks)
5. Describe the general principles applied in Food preservation (6 marks).

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

1. Explain the difference between extrinsic and intrinsic factors in food spoilage.
  - a).Discuss how those factors will aid or inhibit microbial growth in foods (20 marks).
2. The principle of separation is applied in designing food processing plants. Explain how this principle relates to Good Hygiene Practices(GHP) and Hazard Analysis Critical Control Point(HACCP) (20 marks).
3. Periodic medical certification for food Handlers is regarded as a Control measure in prevention of food borne illnesses. Discuss the merits and demerits of this requirement.(20 marks).
4. The food hygiene , safety and Technology management is based on a legal framework scattered in several Acts of Parliament but acting synergistically to achieve the desired outcome. Mention **three** of those Acts and explain how they complement each other in the preservation of Hygiene and safety management (20 marks).