

JARAMOGI OGINGA ODINGA UNIVERSITY OF SCIENCE AND TECHNOLOGY

SCHOOL OF AGRICULTURAL AND FOOD SCIENCES

FIRST YEAR FIRST SEMESTER UNIVERSITY EXAMINATION FOR

THE DIPLOMA IN COMMUNITY HEALTH AND DEVELOPMENT 2021/2022 ACADEMIC YEAR

REGULAR

COURSE CODE: AFB 2111/AAB 2111

COURSE TITLE: INTRODUCTION TO FOOD SECURITY

EXAM VENUE: STREAM: DIPLOMA IN COMMUNITY HEALTH &

DEVELOPMENT

DATE: EXAM SESSION:

TIME: 2 HOURS

Instructions:

- 1. Answer ALL questions in section A and ANY other TWO Questions in section B.
- 2. Candidates are advised not to write on question paper.
- 3. Candidates must hand in their answer booklets to the invigilator while in the examination room.

SECTION A [30 MARKS]

Answer ALL questions from this Section.

- 1. What do you understand by the term "hunger"? (2marks)
- 2. Outline **two** differences between chronic and transitory food insecurity (4 Marks)
- 3. Complete the table below with the correct answers. (5 Marks)

Nutrient	Food Source	Effect of deficiency (or lack of it)
Vitamin A		
Vitamin C		
Folic acid		
Calcium		
Iron		

- 4. List any **three** anthropometric measurements for assessing nutritional status (3Marks)
- 5. Explain **three** clinical symptoms for each of the following

(i) Kwashiorkor (3marks)

(ii) Marasmus (3marks)

- (a) Identify three types of households that are more vulnerable to food insecurity (3 Marks)
 - (b) Suggest three interventions that can be applied to improve household food security (3 Marks)
- 7. Explain two ways how culture influences our food habits. (4 marks)

<u>SECTION B [30 Marks]</u> Answer ANY TWO questions from this Section.

- 8. (a) Identify five indicators of food insecurity in a community (10 Marks)
 - (b) Discuss **five** coping strategies to food insecurity (10 Marks)
- 9. (a) Identify five major threats to food security in Kenya today (5 Marks)
 - (b) Discuss five possible strategies that you can recommend to the government of

Kenya for implementation towards improving food security in the country (10 Marks)

- 10. a) State the major principles of food handling (5 marks)
 - (b) Food quality can be judged by our own senses to know its attributes and the customers preferences. Discuss **five** attributes that a consumer can sense (**10** marks)
- 11. Discuss the importance of food processing and food preservation in ensuring food security (15 Marks)