



JARAMOGI OGINGA ODINGA UNIVERSITY OF SCIENCE AND TECHNOLOGY
BUSIA LEARNING CENTRE
SCHOOL OF HEALTH SCIENCES
DIPLOMA IN COMMUNITY HEALTH AND DEVELOPMENT
1ST YEAR 1ST SEMESTER EXAMINATION (May – July, 2013)
COURSE CODE: AFB 2111

TITLE: Introduction to Food Security

DATE: TIME:

DURATION: 2 hours

INSTRUCTIONS

Section A: Answer ALL Questions (Total 30 marks)

1. Define the following terminologies (6 marks)
 - (a) Food
 - (b) Food security
 - (c) HACCP
2. Identify four food contaminants during primary production (4 marks)
3. Briefly describe potential hazards that could result in contamination during food processing and storage (6 marks)
4. Identify three natural toxicants found in food (3 marks)
5. Identify the areas of focus of food and nutrition policy (5 marks)
6. Describe the following as methods of food preservation (6 marks)
 - (a) Pasteurization
 - (b) Sterilization
 - (c) Chilling

Section B (Total 30 marks) Answer only two questions

1. As a Community Health practitioner, you have been asked by your organization to outline five challenges facing food security in Kenya and hence make practical suggestions on possible interventions on the challenges (15 marks)
2. Discuss four pathogens/ toxic agents in food
3. Food preservation is an important factor in food security. Discuss various ways used in food preservation (15 marks)
4. Describe the seven principle steps to consider in Hazard Analysis Critical Control Point (15 marks)