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CHUKA



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**UNIVERSITY EXAMINATIONS**

**EXAMINATION FOR THE AWARD OF DEGREE  
OF BACHELOR OF CATERING AND HOTEL MANAGEMENT**

**BCHM 211: HEALTH AND SAFETY**

**STREAMS: BCHM (Y1S1)**

**TIME: 2 HOURS**

**DAY/DATE: FRIDAY 07/12/2018**

**8.30 A.M. – 10.30 A.M.**

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**INSTRUCTIONS:**

- Answer All questions in section A and any TWO in section B
- Do not write anything on the question paper

**SECTION A (30 MARKS)**

1. Differentiate between the following terms:
  - (a) Sterilizer and disinfectant [4 marks]
  - (b) Food infection and food poisoning
2. Explain the following terms: [6 marks]
  - (a) Chemical hazard
  - (b) Contact time
  - (c) Temperature danger zone
3. Explain three reasons why pests will be present in a kitchen only a few weeks after pesticide has been used in general cleaning [6 marks]
4. Briefly discuss a combined strategy aimed at eliminating pest infestation [6 marks]
5. Explain how a frozen joint of chicken breasts might end up causing food poisoning and how this can be prevented [6 marks]
6. Describe two modes of food temperature control systems [2 marks]

**SECTION B (40 MARKS)**

7. Discuss the role of kitchen layout and internal fittings to food safety [20 marks]
8. (a) Discuss reasons why a food handler may be the cause of unsafe food provided to the customer [10 marks]
- (b) The Managing Director of Sizzling Eateries Restaurant is planning for a 3 hour training session to staff of all departments. He seeks to address the issue of handling waste resulting from restaurant operations. Explain what he needs to say to convince them on the need to adopt waste recycling [10 marks]
9. Explain any five conditions of a food that will contribute to its becoming unsafe after production [20 marks]
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