
CHUKA



UNIVERSITY

UNIVERSITY EXAMINATIONS

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

BCHM 211: HEALTH AND SAFETY

STREAMS: BCHM Y2S1

TIME: 2 HOURS

DAY/DATE: WEDNESDAY 11/12/2019

8.30 A.M – 10.30 A.M

INSTRUCTIONS

**Answer all questions in section A and any two questions in section B
Do not write anything on the question paper**

SECTION A: (30 MARKS)

1. Describe the role of kitchen cloths in food safety. [2 marks]
2. Give three reasons why sometimes commercial disinfectants may not be the best option for the kitchen. [6 marks]
3. Briefly explain the relationship between personal, food and environmental hygiene towards food safety. [6 marks]
4. Giving three examples, explain potentially hazardous foods. [6 marks]
5. Explain the following terms; [6 marks]
 - (a) Sanitation
 - (b) Cross contamination
 - (c) Blast chilling
6. Differentiate between;
 - (a) Botulism and dysentery
 - (b) Defrosting and freezing

SECTION B (40 MARKS)

7. (a) Discuss four situations by which a food handler will contribute to unsafe food.

[12

marks]

(b) A chef is preparing stew from a frozen large chunk of beef. Explain four critical points he should watch out for during the whole process. [8 marks]

8. (a) You have been contracted to oversee designing and equipping of a food establishment. Explain six considerations you will ensure for the kitchen space in order to contribute to food safety. [12 marks]

(b) Explain four conditions that will determine the time it takes to cool food.[8 marks]

9. (a) Explain six conditions which will favor occurrence of microbial hazard in food.

[12

marks]

(b) Discuss the pest menace in a food establishment. [8 marks]