

CHUKA



UNIVERSITY

RESIT/ SPECIAL EXAMINATIONS

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

BCHM 211/230: HEALTH AND SAFETY

STREAMS: BCHM Y2S1

TIME: 2 HOURS

DAY/DATE: THURSDAY 26/07/2018

8.30 AM – 10.30 AM

INSTRUCTIONS:

- **Answer ALL Questions in Section A and any Two in Section B**
- **Do not write anything on the question paper**

SECTION A : SECTION A IS COMPULSORY (TOTAL 30 MARKS)

1. Explain the following terms: [6 marks]
 - (a) Personal hygiene
 - (b) Food borne illness
 - (c) Nutrition
2. Differentiate between the following terms: [6 marks]
 - (a) Food infection and food poisoning
 - (b) Critical point and hazard
 - (c) Disinfection and sterilization
3. Briefly explain three reasons why food causes illness. [6 marks]
4. Briefly explain three reasons why a kitchen may not be pest free. [6 marks]
5. Briefly explain the possible consequences of a chef not being keen to check on right temperatures throughout the food flow. [6 marks]

SECTION B: ANSWER ANY TWO QUESTIONS (TOTAL 40 MARKS)

6. (a) A food handler contributes a lot to food safety. Discuss. [12 marks]
- (b) Discuss the types, functions and sources of carbohydrates. [8 marks]
7. (a) Giving two examples in each, explain four types of hazards. [12 marks]
- (b) Explain any four conditions of structures in a food establishment which promote safety and sustainability of food. [8 marks]
8. (a) Discuss five conditions which will favour microbial spoilage of food. [10 marks]
- (b) Describe a system which will promote food safety in a food production unit. [10 marks]
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