

CHUKA



UNIVERSITY

UNIVERSITY EXAMINATIONS

THIRD YEAR EXAMINATION FOR BACHELOR OF PUBLIC HEALTH
UPGRADING

PUHU 356 FOOD SAFETY AND QUALITY CONTROL

STREAMS: PUHE Y3T2

TIME: 2 HOURS

DAY/DATE :

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INSTRUCTIONS:

1. Do not write anything on the question paper.
2. Mobile phones and any other reference materials are **NOT** allowed in the examination room.
3. The paper has three sections. Answer **ALL** questions in Sections I, II and III.
4. **ALL** your answers for Section I (MCQs) should be on one page.
5. Number **ALL** your answers and indicate the order of appearance in the space provided in the cover page of the examination answer booklet.
6. Write your answers legibly and use your time wisely

SECTION ONE (Answer ALL QUESTIONS)

1. Which of the following is **not** recommended practice related to “Use by dates” in prepacked food
 - A. it is found on high risk foods likely to cause food poisoning
 - B. It is a good practice to sell food past its “use by date”
 - C. The food should be disposed of immediately once it is past its “use by date”
 - D. None of the following
2. Which one of the following statements **best** describes the effect that food poisoning bacteria usually have upon food?
 - A. It appears normal but it tastes horrible.
 - B. It appears stale and dry and it has an 'off' taste.
 - C. It tastes, smells and looks normal.
 - D. It appears and tastes normal but it has an unpleasant smell.
3. What is the main role of GMP
 - A. To have the product every time better than previous one
 - B. To have the same quality as the unit tested in the laboratory
 - C. It is implemented after the manufacturing process is completed
 - D. GMP is marketing strategy to attract the attention of people
4. The **MOST** important step during a recall requires that a food establishment
 - A. Trace product distribution
 - B. Remove the food in question from commerce

- C. Sample the product for hazard
 - D. Know the product specifications
5. What is the first step you must take when performing a hazard analysis?
- A. Establishing intended use of the product.
 - B. Appointment of a food safety team leader.
 - C. Developing a food safety hazards policy.
 - D. Gather and document preliminary information.
6. Most early methods of food preservation depended largely on
- A. Water activity reduction)
 - B. Canning
 - C. Freezing
 - D. Pasteurization
7. How do micro-organisms manifest their presence in the food?
- A. Cause food borne illness
 - B. Cause spoilage
 - C. Cause fermentation
 - D. All the above
8. Acceptable _____ of a food include color, texture, flavor, shape, and absence of abnormalities
- A. Qualities
 - B. Safety
 - C. Safety and quality
 - D. Properties
9. Food substances that enter in food stuffs accidentally during production, processing, storage and handing often referred to as _____
- A. Food contaminants
 - B. Food additives
 - C. Food adulterants
 - D. All the above
10. Botulism is a disease caused by
- A. Pollution
 - B. Contamination
 - C. Adulteration
 - D. Infection
11. Which part of the refrigerator should be used for storing raw food?
- A. The door
 - B. The top shelf
 - C. The middle shelf
 - D. The bottom shelf
12. HACCP is a system used to
- A. Identify and control food waste
 - B. Ensure that cleaning chemicals are used completely
 - C. Identify and control food safety hazards
 - D. Increases the scientific basis for inspection programs
13. How many general subject committees are there in CODEX?
- A. 12

- B. 6
 - C. 32
 - D. 24
14. An internal audit to verify a HACCP system is working properly to ensure the production of safe food should include
- A. A review of the qualifications of the sanitation team
 - B. Confirmation of the production schedule of the plant
 - C. Confirmation that the CCPs are under control
 - D. Verification of compliance with OSHA regulations
15. The oldest food preservation techniques are _____?
- A. Drying and dehydration
 - B. Sun drying
 - C. Browning
 - D. Smoking
16. Perishable foods should not be allowed to stand at room temperature for more than
- A. 1 hour
 - B. 2 hours
 - C. 4 hours
 - D. 8 hours
17. Which one of the following steps will best prevent flies contaminating food?
- A. Place food away from open windows.
 - B. Cover food with cling film.
 - C. Place food away from waste food bins.
 - D. Place food away from raw food.
18. The main symptom of Staphylococcus food poisoning is:
- A. Vomiting
 - B. Diarrhoea
 - C. Fever
 - D. Abdominal pains
19. Which one of the following bacteria causes the greatest number of cases of food poisoning?
- A. Clostridium perfringens
 - B. Listeria
 - C. Staphylococcus aureus
 - D. Salmonella
20. Symptoms of food poisoning always come on slowly, after a long digestion period.
- A. True
 - B. False

(20 marks)

SECTION TWO (Answer ALL QUESTIONS)

1. Define
- a) Food poisoning
 - b) Food hazard
 - c) Intrinsic Food quality

(4 marks)

d) Hygiene

2. Differentiate between cleaning and sanitizing. **(2 marks)**
3. Explain any **four** Good Manufacturing requirements which cover Hygiene and Food Safety. **(8 marks)**
4. State any four signs of rodents infestation. **(4 marks)**
5. List five occasions when food handlers should wash their hands. **(5 marks)**
6. List the principles of HACPP (in order) **(7 marks)**

(30 marks)

SECTION THREE

1. Songo County has been experiencing an increased incidence of food borne illnesses.
 - a) For each of the food borne illness indicated below, name the causative agent and the foods involved commonly involved **(6 marks)**
 - i) *E.Coli*
 - ii) Cholera
 - iii) Anthrax
 - b) Discuss seven ways the county residents can prevent cross contamination of food. **(14 marks)**

(20 marks)