



KENYATTA UNIVERSITY

UNIVERSITY EXAMINATIONS 2011/2012

SECOND SEMESTER EXAMINATION FOR THE DEGREE OF BACHELOR OF SCIENCE (HOSPITALITY AND TOURISM)

HTM 309: HAZARD ANALYSIS IN FOOD AND BEVERAGE MANAGEMENT

DATE: Wednesday 28th March 2012

TIME: 11.00a.m- 1.00p.m

INSTRUCTIONS

Section A is compulsory (30 marks)

Section B Answer only 2 questions (20 marks)

Section A

1. a) Explain the meaning of the following terms [10marks]
 - i) Hazard
 - ii) Food safety
 - iii) Contaminant
 - iv) Food hygiene
 - v) Temperature Danger Zone
- b) Outline the factors that led to emergence of new food borne diseases. [6marks]
- c) Explain the term cross contamination and how it can be prevented in a kitchen. [10marks]
- d) Name four (4) products safety devices which are used to enhance consumer safety. [4marks]

Section B

Answer any two questions from this section (40marks)

2. As a training manager prepare training notes on
 - a) The seven most common food poisoning bacteria.
 - b) The prevention of food poisoning. [20marks]

3. Discuss in details the principles of HACCP that have been universally accepted in the food industry around the world. [20marks]
4. a) Poor personal hygiene can be part of the Critical Control Point. Discuss. [10marks]
b) Design a kitchen hygiene checklist. [10marks]
5. a) Describe the four levels of concern that are used in deciding the extent of monitoring a CCP. [4marks]
b) Draw and discuss the standard bacterial growth curve. [4marks]
c) Categorize the potential hazards that could occur in a catering kitchen and give two examples of each. [6marks]
6. a) Discuss in details the five preliminary tasks in the development of the HACCP plan. [10marks]
b) Outline the prerequisite programs that are necessary for a good HACCP programme. [10marks]