



KENYATTA UNIVERSITY

UNIVERSITY EXAMINATIONS 2008/2009

SECOND SEMESTER EXAMINATION FOR THE DEGREE OF BACHELOR OF
SCIENCE (FOODS, NUTRITION AND DIETETICS)

HFN 414: FOOD HYGIENE, SAFETY AND LEGISLATION

DATE: WEDNESDAY, 9TH SEPTEMBER 2009

TIME: 8.00 A.M. - 10.00 A.M.

INSTRUCTIONS:

Read the following instructions carefully:

Answer all Questions within two hours: 70 MARKS

1. Below are some of the major food borne diseases that have occurred in Kenya recently:

- (i) Cholera
- (ii) Typhoid
- (iii) Anthrax
- (iv) Aflatoxin

Discuss each of them under the following headings:

- (a) Causative agent and symptoms (0.5 marks for each)
- (b) Agency of transmission and possible means of control (2 marks for each)
- (c) Populations most affected (0.5 marks for each)
- (d) Conditions that favour outbreak (2 marks for each)

Total Marks for Question 1 - 20 marks

2. You are approached by a Kiosk owner who wants to adopt the HACCP system.

He asks you several questions:

(a) What is HACCP? (1 mark)

(b) What is quality? (2 marks)

(c) How does one adopt an HACCP system in a street food trade?

(Hint: Give the various principles that lead to an effective HACCP system)

(3.5 marks)

(d) What are some of the disadvantages of developing an HACCP system for the street food trade?

(3.5 marks)

Total Marks for Question 2 = 10 marks

3. (a) Give a typical growth curve of microorganisms in food. (2 marks)

(b) Explain what happens at each stage of this curve (4 marks)

(c) What do you understand by the term “danger zone” (2 marks)

(d) There is a food-borne disease outbreak in your workstation.

What will you do?

(Hint: Explain in terms of sampling, --- all the way to colony forming

units) (2 marks)

Total marks for Question 3 = 10 marks

4. Give any ten most common reasons why food becomes unsafe.

(Each correct answer is 1 Mark)

Total marks for Question 4 = 10 marks

5. (a) Give any two food laws commonly used in Kenya and give reasons why they are different. (4 marks)

(b) State any four functions of the Kenya Bureau of Standards. (2 marks)

- (c) Give any four strategies used for ensuring food laws (or compliance) in Kenya. (4 marks)

Total marks for Question 5 = 10 marks

6. Explain the following terms giving examples to support your arguments:

- (a) Good manufacturing practice (1 mark)
- (b) Clean in place procedures food sanitation (1 mark)
- (c) Food hygiene (1 mark)
- (d) Intoxication (1 mark)
- (e) Infection (1 mark)
- (f) Cross contamination (1 mark)
- (g) Threshold (1 mark)
- (h) Nascent oxygen (1 mark)
- (i) Bioaccumulation (1 mark)
- (j) Standard Sanitation Operation Procedures (SSOP) (1 mark)

Total marks for question 6 = 10 marks
