



KENYATTA UNIVERSITY

UNIVERSITY EXAMINATIONS 2010/2011

FIRST SEMESTER EXAMINATION FOR THE DEGREE OF
BACHELOR SCIENCE (FOODS, NUTRITION & DIETETICS)

HFN 414: FOOD SAFETY, HYGIENCE AND LEGISLATION

DATE: TUESDAY, 5TH APRIL 2011

TIME: 11.00 AM- 1.00 P.M.

INSTRUCTIONS:

Answer ALL Questions in the script provided

ALL Questions are compulsory.

Q1) What do you understand by the following:

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| a) Food additives? | (2 marks) |
| b) Hygiene? | (2 marks) |
| c) Cross contamination? | (2 marks) |
| d) Biomagnifications? | (2 marks) |
| e) Threshold? | (2 marks) |
| f) Food quality? | (2 marks) |
| g) Food law? | (2 marks) |
| h) Food standards? | (2 marks) |
| i) Compliance? | (2 marks) |
| j) Adulterations? | (2 marks) |

- Q2) a) Explain any four sources of microbial contaminations in food? (4 marks)
- b) Explain the typical growth curve of microorganisms in food. (4 marks)
- c) Discuss any four techniques of reducing the microbial load of food or water. (2 marks)
- Q3) a) What is HACCP? (2 marks)
- b) Discuss the various steps towards the development of an HACCP system. (7 marks)
- c) HACCP is sometimes described as a misnomer. Why? (1 mark)
- Q4) What do you understand by the DANGER ZONE? (10 marks)
- Q5) a) Discuss any three food borne major disease outbreaks in Kenya. (3 marks)
- b) What happened, where, who was affected and how were these outbreaks controlled? (7 marks)
- Q6) a) Explain the seven major concerns of consumers about food. (7 marks)
- b) Which ones are justified and which ones are not? (3 marks)
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