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**University Examinations 2016/2017**

THIRD YEAR, FIRST SEMESTER EXAMINATION FOR THE DEGREE OF BACHELOR OF FOOD SCIENCE AND MANAGEMENT, BACHELOR OF HUMAN NUTRITION AND DIETETICS.

**AFT 3307: FOOD HYGIENE AND SAFETY**

**DATE: DECEMBER, 2016 TIME: 2 HOURS**

**INSTRUCTIONS: -** *Answer question* ***one*** *and any other* ***two*** *questions*

**QUESTION ONE (30 MARKS)**

1. Define a hazard. Briefly describe the 3 major classes of hazards in foods. (7 marks)
2. Describe the essential functions of food. (6 marks)
3. Distinguish between food borne infection and food borne intoxication. (2 marks)
4. Explain the following terms as used in food hygiene and safety. (4 marks)
5. Food adulteration
6. Critical control point
7. Critical limit
8. Codex Alimentarius
9. List three main government regulatory and management authorities responsible for food safety. (3 marks)
10. Outline the importance of food standards. (4 marks)
11. List six provisions in the Public Health Act Cap 242 of the Kenyan Laws. (6 marks)

**QUESTION TWO (20 MARKS)**

1. Briefly explain the benefits of HACCP to the food industry. (6 marks)
2. Briefly describe the seven principles of HACCP. (14 marks)

**QUESTION THREE (20 MARKS)**

Describe the following prerequisite programs to the implementation of the HACCP system:

1. Good Hygiene Practices (GHPs) or sanitation (10 marks)
2. Good Storage Practices (GSPs) (10 marks)

**QUESTION FOUR (20 MARKS)**

1. Briefly describe “unsafe food” (5 marks)
2. Describe the public health importance and objectives of food hygiene. (5 marks)
3. Discuss the common biological hazards in foods. (10 marks)