



GRETSA UNIVERSITY - THIKA

UNIVERSITY EXAMINATIONS JANUARY - APRIL 2021 SEMESTER

CERTIFICATE IN FOOD PRODUCTION/CERTIFICATE IN FOOD & BEVERAGE SERVICE & SALES

COURSE CODE: CFPP 003/CFPP 005

COURSE TITLE: HYGIENE & SANITATION

DATE: 07 MAY 2021

TIME: 11.30 AM - 2.30

PM

INSTRUCTIONS TO CANDIDATES

1. SECTION A IS **COMPULSORY**.
2. SECTION B: ANSWER ANY OTHER **THREE** QUESTIONS.
3. **DO NOT** WRITE ANYTHING ON THIS QUESTION PAPER AS IT WILL BE AN EXAM IRREGULARITY.
4. ALL ROUGH WORK SHOULD BE AT THE BACK OF YOUR ANSWER BOOKLET AND CROSSED OUT.

CAUTION: *All exam rooms are under CCTV surveillance during the examination period.*

SECTION A: COMPULSORY

QUESTION ONE

- a) Discuss types of low-risk foods. **[10 Marks]**
- b) Highlight reasons as to why you should wash your hands. **[10 Marks]**
- c) Analyze reasons why smoking is not allowed in premises where food is handled. **[10 Marks]**
- d) State and explain types of spoilage. **[10 Marks]**

SECTION B: ANSWER ANY THREE QUESTIONS

QUESTION TWO

- a) Enumerate types of food items and their storage conditions. **[10 Marks]**
- b) Describe specifications for storage space. **[10 Marks]**

QUESTION THREE

- a) Write short notes on the following:-
 - i. Equipment washing **[5 Marks]**
 - ii. Personal hygiene **[5 Marks]**
- b) Explain problems associated with pests. **[10 Marks]**

QUESTION FOUR

- a) Elaborate guidelines to be followed when heating liquids. **[10 Marks]**
- b) Discuss common faults in food preparation. **[10 Marks]**

QUESTION FIVE

- a) Explain the principles of HACCP. **[10 Marks]**
- b) Evaluate various factors when planning, designing and building a commercial kitchen. **[10 Marks]**