



GRETSA UNIVERSITY - THIKA

UNIVERSITY EXAMINATIONS SEPTEMBER - DECEMBER 2021 SEMESTER

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

COURSE CODE: CFPP 003/CFBS 005

COURSE TITLE: HYGIENE & SANITATION

DATE: 17 NOVEMBER 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 **FIVE** guidelines to follow in order to avoid accidents when heating liquids[**10 marks**]
- b) Highlight **FIVE** common faults in food preparation. [**10 marks**]
- c) Analyze **FIVE** principles of Hazard Analysis Critical Control Points that can be applied to food business. [**10 marks**]
- d) Describe **FIVE** conditions that a premises being used to keep food should have. [**10 marks**]

SECTION B: ANSWER ANY THREE QUESTIONS

Question Two

- a) Highlight **FIVE** factors for rooms where food is prepared, treated or processed. [**10 marks**]
- b) Outline **FIVE** reasons for pest control service. [**10 marks**]

Question Three

- a) Enumerate **FIVE** specifications for storage space when choosing the proper location for cleaning chemicals. [**10 marks**]
- b) Elaborate **FIVE** factors to consider when planning and designing a kitchen. [**10 marks**]

Question Four

- a) Explain **FIVE** types of food items and their storage conditions. [**10 marks**]
- b) State and explain **FIVE** types of spoilage. [**10 marks**]

Question Five

- a) Enumerate **FIVE** reasons when an employee should wash their hands. [**10 marks**]
- b) Explain **FIVE** growth requirements for bacteria. [**10 marks**]