FOND 210_FOOD SAFETY AND HYGIENE

SECTION A: ANSWER ALL QUESTIONS (40 MARKS)

- 1. Define Hygiene and describe its two components (3 marks)
- 2. Citing relevant examples, differentiate between a hazard and a risk (4 marks)
- 3. Explain how the transmission of intestinal worms to man is due to poor hygiene (6 marks)
- 4. HACCP is based on 7 basic principles; list those principles (7 marks)
- 5. Discuss why each type of food is associated with different types of risks (8 marks)
- 6. Discuss the general hygiene principles dictated by the Codex (12 marks)

SECTION B: ANSWER ANY THREE QUESTIONS ONLY (30 MARKS)

- 1. Explain the main factors leading to foodborne illnesses in Kenya (10 marks)
- 2. Describe what is needed for bacteria to develop in food (10 marks)
- 3. Discuss any five advantages that the HACCP offers (10 marks)
- 4. Explain with a diagram the causes of malnutrition in relation to the UNICEF conceptual Framework (10 marks)