

**CHUKA**



**UNIVERSITY**

**UNIVERSITY EXAMINATIONS**

**THIRD YEAR EXAMINATION FOR BACHELOR OF PUBLIC HEALTH**

**PUHE 356 FOOD SAFETY AND QUALITY CONTROL**

**STREAMS: PUHE Y3S2**

**TIME: 2 HOURS**

**DAY/DATE : .....**

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**INSTRUCTIONS:**

1. Do not write anything on the question paper.
2. Mobile phones and any other reference materials are NOT allowed in the examination room.
3. The paper has three sections. Answer ALL questions in Sections I and II and ONE question in section III.
4. All your answers for Section I (MCQs) should be on one page.
5. Number ALL your answers and indicate the order of appearance in the space provided in the cover page of the examination answer booklet.
6. Write your answers legibly and use your time wisely

**SECTION ONE (Answer ALL QUESTIONS )**

1. What is the main role of Good Manufacturing Practices (GMP)?
  - A. To have the product every time better than previous one
  - B. To have the same quality as the unit tested in the laboratory
  - C. It is implemented after the manufacturing process is completed
  - D. GMP is marketing strategy to attract the attention of people
2. One of the most common food-borne illnesses from undercooked poultry and eggs is
  - A. Tichanella
  - B. Salmonella
  - C. Clostridium perfringens
  - D. Colstridium botulinum
3. Safe methods for thawing foods include all of the following except
  - A. Thawing under cold running water
  - B. Thawing in the refrigerator
  - C. Thawing in a sink of warm water
  - D. Thawing in the microwave
4. The most common symptom of food-borne illness is
  - A. Kidney failure

- B. Diarrhea
  - C. Skin rash
  - D. Headache
5. Perishable foods should not be allowed to stand at room temperature for more than
- A. 1 hour
  - B. 2 hours
  - C. 4 hours
  - D. 8 hours
6. Which of the following is a purchasing guideline to prevent food-borne illness?
- A. Select meat, fish, poultry, eggs last during the shopping trip
  - B. Do not purchase items in bulging or dented cans
  - C. Wrap perishable items so that juices do not drip onto other food items
  - D. All the above
7. Which of the following factors contributing to food poisoning
- A. Food prepared too early in advance
  - B. Cooling food too slowly
  - C. Not re-heating food to high enough temperatures
  - D. All of the above
8. Food laws are classified into
- A. Mandatory standards and voluntary standards
  - B. Preventive standards and hygienic standards
  - C. Safety standards and security standards
  - D. General standards and potential standards
9. How many general subject committees are there in CODEX?
- A. 12
  - B. 6
  - C. 32
  - D. 24
10. What is the purpose of vehicle inspection during food transportation?
- A. Reduce hazard risk
  - B. Avoid contamination
  - C. Ensure safety of the food products
  - D. All the above
11. ISO is mostly
- A. Process specific certification
  - B. Product specific certification
  - C. Both A and B
  - D. None of the above
12. FIFO refers to
- A. First in final release
  - B. First leave first out
  - C. First in first out
  - D. All the above

13. Double vision, muscle paralysis and breathing problems are symptoms of
- A. E Coli
  - B. C botulism
  - C. Staphylococcs aureus
  - D. Salmonella
14. An action taken to eliminate a detected non-conformity is called
- A. Corrective Action
  - B. Preventive Action
  - C. Correction
  - D. Control Measure
15. Spreading bacteria to clean food from contaminated work surfaces, hands, utensils or food is called
- A. Botulism
  - B. Cross-contamination
  - C. Hygiene
  - D. Food borne illness
16. Which of the following is NOT a good food safety practice?
- A. Keep mince meat refrigerated for more than 1-2 days before cooking
  - B. When in doubt, throw it out
  - C. Keeping hot foods hot; cold foods cold
  - D. Using the same knife to cut raw meat and vegetables
17. Good Manufacturing Practices (GMP) regulation contains definitions, where meaning of “shall” is
- A. Desirable but not absolutely essential
  - B. Requirement is mandatory
  - C. Both of the above depending on situation
  - D. Always changes with industrial operations
18. Hepatitis A can cause liver damage
- A. True
  - B. False
19. At refrigeration temperatures, most microorganisms can grow/reproduce, but at a much slower rate than at room temperature.
- A. True
  - B. False
20. One can usually tell from a food's taste, odor, or appearance if that food poses a risk for food-borne illness.
- A. True
  - B. False

**(20 marks)**

**SECTION TWO (Answer ALL QUESTIONS)**

1. Differentiate between expiry date, best before date and use by date.  
**(4 marks)**

2. List six roles of a national food safety program.  
**(6 marks)**
3. Explain any three components of a food control system.  
**(6 marks)**
4. State four legislations on food safety and quality control in Kenya.  
**(4 marks)**
5. Distinguish between the intrinsic quality attributes of food and extrinsic quality attributes of food.  
**(4 marks)**
6. List the components of HACCP. **(7 marks)**

**(30 marks)**

**SECTION THREE (Answer ONLY ONE QUESTION)**

1. Mala County has been experiencing an increased incidence of food borne illnesses.

a) For each of the food borne illness indicated below, name the causative agent and the foods commonly involved

**(6 marks)**

i) Cholera

ii) *Escherichia coli* (*E. coli*)

iii) Anthrax, *Bacillus Anthracis*, Contaminated undercooked meat

b) Discuss seven ways the county residents can prevent the food-borne illnesses. **(14 marks)**

2. Food safety is an integral component of food and nutrition security. Discuss. **(20 marks)**

**(20 marks)**