



THE CATHOLIC UNIVERSITY OF EASTERN AFRICA

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MAIN EXAMINATION

SEPTEMBER –DECEMBER 2021

FACULTY OF SCIENCE

DEPARTMENT OF COMMUNITY HEALTH AND DEVELOPMENT

REGULAR PROGRAMME

CHD 222:FOOD HYGIENE

Date: DECEMBER 2021

Duration: 3 Hours

**INSTRUCTIONS: 1. Answer all questions in Section A
2. Answer any two questions in Section B**

SECTION A(Answer ALL questions) (30 MARKS)

- 1 a) Define the following terms as used in food hygiene:
- i) Meat. (2 marks)
 - ii) Food. (2 marks)
 - iii) Food hygiene. (2 marks)
- b) List TWO objectives of meat inspection. (2 marks)
- c) Distinguish between ante mortem and post mortem inspection as used in meat inspection. (2 marks)
- d) List TWO pathological conditions of bovines. (2 marks)
- e) State and explain TWO reasons of food preservation. (2 marks)
- f) Explain the aims of food preservation. (2 marks)
- g) Explain the following psychological conditions of food animals: (4 marks)
- (i) Poorness.
 - (ii) Abnormal odour.
- h) List and explain TWO defects found in cereals. (2 marks)
- i) Explain TWO recommended behaviours of a milk man in order to render the milk safe for human consumption. (2 marks)
- j) List TWO possible sources of contamination in an eating house. (2 marks)
- k) Enumerate TWO factors that make food handlers continue misbehaving. (2 marks)

- l) Distinguish TWO differences of a liver of a bovine and a small shoat.
(2 marks)

SECTION B (Answer any two)

1. The country director, UNHCR has requested you to prepare a paper to be presented to donors, who wish to assist a refugee camp where you work as a Community Health Extension Worker. List and explain various methods of food preservation stating the advantage of each. (20 marks)
2. The Catholic University of Eastern Africa (CUEA) is planning to put a standard eating house within its compound so that students can purchase food that is of good quality. The Vice Chancellor has consulted the department of Community Health on requirements of a standard eating house. The departmental head has appointed you to prepare the requirements of the premises to be forwarded to the Vice Chancellor in consideration of the COVID-19 guidelines.
 - i. Discuss into details the requirements of an eating house. (15 marks)
 - ii. Explain FIVE COVID-19 requirements of an eating house. (5 marks)
3. Mr. Peter Wanjohi has visited your office after been awarded a tender to supply chips for all lecturers in Catholic University. Explain the HACCP methodology Mr. Wanjohi would apply to guarantee safe chips for the lecturers' fraternity and fit for human consumption. (20 marks)
4. You are newly posted CHEW (Community Health Extension Worker) in Wajir County. The community opinion leaders have visited your office seeking advice on setting a modern slaughter house. Explain the factors to consider when siting a good slaughter house for them. (20 marks)

END