

Section I. Choose and answer any six (6) questions

30 marks

01. Food contamination and most of food borne illnesses are caused by poor work place hygiene, define work place hygiene. **(5 marks)**
02. When storing food we use different guidelines, briefly talk about **FIFO-LIFO** system. **(5 marks)**
03. Work place hygiene can be beneficial to workers, owner of business and public in general, give five importances of work place hygiene. **(5 marks)**
04. To have work place hygiene it requires you to practice it consistently by following appropriate procedures, identify workplace hygiene procedure. **(5 marks)**
05. Poor kitchen hygiene can be the main cause of health problems to staff, environment and customers, identify problems that may happen because of poor hygiene. **(5 marks)**
06. Hygiene problems result from various factors, as an expert in culinary arts list factors that contribute to, or causes of hygiene problems. **(5 marks)**
07. Food contamination is when unwanted and harmful things are mixed with food become unsafe to eat, what are the different causes of food contamination? **(5 marks)**
08. Classify the following foods according to their storage conditions: either dry storage or freezing.

Meats, leftovers of egg yolks and whites, sugar, olive oil, chicken and butter. **(5 marks)**

09. In kitchen operation you have to use personal protective equipments to protect you from different accidents when you are cleaning equipments, make a requisition of five personal protective equipments. (5 marks)
10. Poor food hygiene does not affect customers or people at the same level, identify high risk customer group. (5 marks)

Section II. Choose and Answer any seven (7) questions

70 marks

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11. Hand washing is one of the most important hygiene activities that all food handlers must carry out. Bacteria are transferred from dirty hands onto food all too frequently. Mention different ways to wash your hands properly. (10 marks)
12. Mention at least Five general rules you can follow for storing food properly. (10 marks)
13. Provide ten (10) advances you can follow of personal habits considering hair, ears, nose, mouth, perfume or jewelry, underarms, nails, cuts burns and sores, underwear and feet while in the kitchen. (10 marks)
14. In food preparation you need use of different cutting boards. Describe at least five (5) among them according to their color -code and their use. (10 marks)
15. Define a temperature probe and explain different ways where it can be used. (10 marks)
16. Describe different ways in which a good dry store should be. (10 marks)

17. Choose and explain 5 different cleaning agents/products to be used in kitchen. **(10 marks)**

18. Give at least five (5) guidelines on how to prevent food poisoning.

(10 marks)

19. Storing food in a refrigerator oblige to pay attention:

a) Why is it advisable to wrap food before placing it in the refrigerator?

b) Some foods, e.g. meat and fish should not be wrapped in plastic in the refrigerator. Why?

(10 marks)

20. Mention the identification of spoiled food.

(10 marks)