

Yvonne

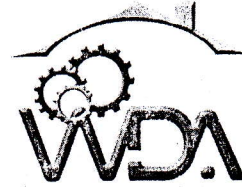
CUA - Food Storage and Safety

T189

Tuesday, 21/11/2018

08:30 - 11:30 AM

WORKFORCE DEVELOPMENT AUTHORITY



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**ADVANCED LEVEL NATIONAL EXAMINATIONS, 2018,
TECHNICAL AND PROFESSIONAL STUDIES**

EXAM TITLE: Food Storage and Safety

OPTION: CULINARY ARTS (CUA)

DURATION: 3 hours

INSTRUCTIONS

The paper is composed of **two (2) main Sections** as follows:

Section I: Attempt **any SIX (6)** out of TEN questions. **30 marks**

Section II: Attempt **any SEVEN (7)** out of TEN questions. **70 marks**

Note:

Every candidate is required to carefully comply with the above instructions. Penalty measures will be applied on their strict consideration.

01. Food contamination and most of food borne illnesses are caused by poor work place hygiene, define work place hygiene. (5 marks)

Answer:

Work place hygiene is the set of activities of anticipation, recognition, evaluation, control and prevention of hazards from work that may result in injury, illness, or affect the well being of workers as well as consumers.

02. When storing food we use different guidelines, briefly talk about FIFO-LIFO system. (5 marks)

Answer:

FIFO-LIFO system means: First in First out, also known as the FIFO inventory method is one of different ways to value inventory. FIFO assumes that the oldest items purchased are sold first. FIFO is best for businesses that sell perishable food/drink items or products that have expiration date like certain food items, and LIFO system assumes that last in inventory first sold.

03. Work place hygiene can be beneficial to workers, owner of business and public in general, give five importance of work place hygiene.

(5 marks)

Answer:**Importance of work place hygiene**

- | | |
|---|--------------------------------------|
| ✓ Make work area look good and organized | ✓ Saves food cost |
| ✓ Prevent work place hazards | ✓ Workers will be safer |
| ✓ Protect consumers from food borne illnesses | ✓ Extend the durability of equipment |

/1mark for each correct element of the answer, max: 5marks

04. To have work place hygiene it requires you to practice it consistently by following appropriate procedures, identify workplace hygiene procedure. (5 marks)

Answer:**The Hygiene procedure includes:**

- | | |
|---|--|
| ✓ Safe and hygienic handling of food and beverage | ✓ Avoidance of cross-contamination |
| ✓ Regular hand washing | ✓ Safe handling disposal of linen and laundry |
| ✓ Correct food storage | ✓ Appropriate handling and disposal of garbage |
| ✓ Appropriate and clean clothing | ✓ Cleaning and sanitising procedures |

- ✓ Personal hygiene

Max: 5marks

/1mark for each correct element of the

answer;

- 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)**

Answer:

Problems that may happen because of poor hygiene may include:

- ✓ Bacterial and other contamination arising from poor handling of food
- ✓ Inappropriate storage of foods.
- ✓ Poor work practices.
- ✓ Cross-contamination through inappropriate cleaning practices
- ✓ Food poisoning
- ✓ Injuria and accidents

/1mark for each correct element of the answer, max: 5marks

- 06.** Hygiene problems result from various factors, as an expert in culinary arts list the factors that contribute to, or causes of hygiene problems. **(5 marks)**

Answer:

Factors that contribute to hygiene problems:

- ✓ Ignorance of staff
- ✓ Lack of cleaning equipment
- ✓ Poor garbage management strategies
- ✓ Lack of sufficient number of staff in the kitchen
- ✓ Lack of skills to staff
- ✓ Location of the kitchen

/1mark for each correct element of the answer, max: 5marks

- 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)**

Answer:

Causes of food contamination

- ✓ Store food at unsafe temperatures
- ✓ Have hand washing facilities that are not good enough
- ✓ Have unclean kitchen and food storage areas
- ✓ Not having clean and sanitized food equipment
- ✓ Not keep the required records

/1mark for each correct element of the answer, max: 5marks

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)**

Answer:

<u>Freezing (2.5marks)</u>	<u>Dry storage (2.5marks)</u>
Meats 0.5 mark	Sugar 0.5 mark
Butter 0.5 mark	Olive oil 0.5 mark
Chicken 0.5 mark	
Leftovers of egg yolks and whites 0.5 mark	

NB: Any food that is classified in wrong place, the candidate loses 1 mark

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)**

Answer:

Personal protective equipments

- ✓ Mouth mask
- ✓ Plastic gloves
- ✓ Hair net or cap
- ✓ Boots/covered shoes
- ✓ Apron
- ✓ trousers, shirt

/1mark for each correct element of the answer, max: 5marks

10. Poor food hygiene does not affect customers or people at the same level, Identify high risk customer group. **(5 marks)**

Answer:

High risk customer group:

- ✓ Children
- ✓ Aged persons
- ✓ Babies
- ✓ People with immune deficiencies or allergies
- ✓ Pregnant women

/1mark for each correct element of the answer, max: 5marks

Section II. Choose and Answer any seven (7) questions 70 marks

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)