



(A Constituent college of Jomo Kenyatta University of Agriculture and Technology)
SCHOOL OF HOSPITALITY AND TOURISM

END OF SEMESTER 2 EXAMINATION(JAN-APRIL 2015)

CLASS:HT/FB 14C MODULE 2

COURSE CODE:HT FB 0120

FOOD SCIENCE AND NUTRITION

DATE: 1ST MARCH 2015

TIME:2 HOURS

INSTRUCTIONS TO CANDIDATES

1.THIS PAPER CONSISTS OF TWO SECTIONS,SECTION A and B.SECTION A IS COMPULSORY. ATTEMPT ANY 4(FOUR) QUESTIONS FROM SECTION B.

2 .MOBILE PHONES ARE NOT ALLOWED IN THE EXAM ROOM.

SECTION A(30 MARKS)

1. Define the following terms as used in food science and nutrition (10marks)
 - I. Food spoilage
 - II. Cross infection
 - III. Food additives
 - IV. Food poisoning
 - V. Rigour mortis
- b).Differentiate between the infective type and the toxin type of bacteria poisoning (2marks)
- c) Identify 5 preventive measures against salmonella poisoning in a food preparation area (5marks)
- d) Explain any 3(three) principles of food preservation (3 marks)
- e) Outline any 3(three) sources of food poisoning bacteria (3marks)
- f) Explain briefly why ph is important when storing eggs (3marks)
- g) Identify any four properties of food additives (4marks)

SECTION B(40MARKS)

2.a) Differentiate alkanes from alkynes (2marks)

b) Explain the purpose of the following food additives in food preparation (8marks)

- I. Antioxidant
- II. Leavening agents
- III. Clarifying agents
- IV. Flavor enhancers

3.a) The following food commodities are categorized as high risk foods .Explain the reasons. (4marks)

- I. Cooked rice
- II. Eggs

b)State 6(six) personal hygiene rules observed by food handlers [6marks]

4.a)Using a flow chart diagram,classify food contaminants [6marks]

b) Differentiate between herbs and spices [2marks]

c) Give any two acids used to preserve food [2marks

5.a) Explain the meaning of food preservation [2marks

b) List and briefly explain any 4 main methods of preserving food [8marks

6.a) Identify the 5 causes of food spoilage [5 marks

b)Distinguish between acids and bases [2marks]

c)Highlight any 3 characteristics of food fit for human consumption [3marks]