40

University of choice

MASINDE MULIRO UNIVERSITY OF SCIENCE AND TECHNOLOGY (MMUST)
SCHOOL OF AGRICULTURE, VETERINARY SCIENCES AND TECHNOLOGY (SAVET)

MAIN CAMPUS

UNIVERSITY EXAMINATIONS 2023/2024 ACADEMIC YEAR

MAIN EXAMS OF DIPLOMA IN HORTICULTURE

COURSE CODE: DAH 093

COURSE TITLE: FOOD QUALITY AND SAFETY MANAGEMENT

DATE: 25TH APRIL 2024 **TIME: 8-10 AM**

INSTRUCTIONS TO CANDIDATES

This paper is divided into two sections, **A and B**. Answer ALL Questions in SECTION A and any Two in SECTION B

MMUST observes ZERO tolerance to examination cheating

This Paper Consists of 2 Printed Pages. Please Turn Over

SECTION A: ANSWER ALL QUESTIONS (40 MARKS)

Q1. Define the following terms

i. Prerequisite Program (PRP)
ii. Food safety
iii. Food chain
iv. Traceability **(4mks)**

Q2. Explain the importance of processing agricultural produce **(8mks)**

Q3. Highlight FOUR types of hazards that can occur in food processing **(8mks)**

Q4. **a)** Highlight the objectives of food policy in Kenya **(6mks)**

b) State key laws in Kenya that deal with food safety **(4mks)**

Q5. Describe the standardization marks of quality used by Kenya Bureau of Standards (KEBS) **(10mks)**

SECTION B

Q6. Briefly describe ANY FIVE conventional food preservation methods **(15mks)**

Q7. Describe the following Quality Management Systems in food industry.

i. The Global Food Safety Initiative (GFSI)
ii. British Retail Consortium (BRC)
iii. International Food Standards (IFS) **(15mks)**

Q8. Outline and discuss the key elements of ISO22000:2005 Food Safety Management system. **(15mks)**

Q9. Discuss Good Agricultural Practices (GAP) in the production of food produce **(15mks)**