



KIRIRI WOMENS' UNIVERSITY OF SCIENCE AND TECHNOLOGY

UNIVERSITY EXAMINATION, 2021/2022 ACADEMIC YEAR

END OF SEMESTER EXAMINATION

FOR THE CERTIFICATE IN HOTEL MANAGEMENT

CHM 107 FOOD SCIENCE AND NUTRITION

INSTRUCTION TO CANDIDATES

ANSWER QUESTION ONE (COMPULSORY) AND ANY OTHER TWO QUESTIONS

QUESTION 1 (30 MARKS)

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|---------------------------------------------------------------------------------------|------------|
| a) Outline the components of a balanced diet | 5 Marks |
| b) Outline any four causes of food spoilage | 4 Marks |
| c) Describe any three nutritional disorders | 3 Marks |
| d) Identify the characteristics of a chef | (5 Marks) |
| e) List five factors to consider when selecting different kitchen tools and equipment | (5 Marks) |
| f) List any four kitchen layouts | (4 Marks) |
| g) List any four factors to consider in selection of kitchen location | (4Marks) |

QUESTION 2 (20 MARKS)

Discuss the differences between acids and bases 10 Marks

Examine critical points in food contamination 10 Marks

QUESTION 3 (20 MARKS)

a) Explain the characteristics of spoilt foods 10 Marks

b) Examine the factors affecting the growth of microorganisms in foods 10 Marks

QUESTION 4 (20 MARKS)

a) Discuss the functions of digestive enzymes 10 Marks

b) Explain the characteristics of food fit for human consumption 10 Marks

QUESTION 5

a) Evaluate the signs and symptoms of HIV/AIDS 10 Marks

b) Discuss the principle of food preservation 10 Marks