



T054

08:30 – 11:30 AM

Names:

Index number

TVET NATIONAL EXAMINATIONS, RTQF LEVEL 5, 2020-2021

QUESTIONS and ANSWERS BOOKLET

OPTION/ TRADE : CULINARY ARTS

SUBJECT : Food Storage and Safety

ACADEMIC YEAR: 2020-2021

Read carefully the instructions on page (i) & (ii)

NES0 NES1 NES2 NES3 NES4 NES5 NES6 NES7 NES8 NES9

[illegible]



TVET NATIONAL EXAMINATION, RTQF LEVEL 5, 2020-2021

INSTRUCTIONS TO CANDIDATES: PART I (Answer Booklet)

1. A candidate should fill in the actual names and the index number on the cover of this questions and answer booklet on the provided place (Black Box).
2. It is illegal for a candidate to write any of his/her names, index number or a school name inside the answer booklet.
3. A candidate should check if all pages of the answer booklet are complete. No candidate should remove or tear any pages or part of it from the answer booklet.
4. A candidate should answer in the language in which the examination is set. (See page **(ii)**)
5. A candidate should sign on the sitting plan when submitting the answer booklet. He/she has also to check if the answer booklet is well sealed.
6. No extra paper is allowed in the examinations room. If a candidate is caught with it his/her results will be nullified.
7. No candidate is allowed to write answers not related to the subject being sat for, otherwise it will be considered as a cheating case.
8. Write your answers on the 12 lined pages (From page 1 of 12 to page 12 of 12).
9. Use the last non-lined pages as draft.
10. Results for any candidate who is caught in examination malpractices are nullified. The cheating can be recognized during examinations administration, marking exercise or even thereafter.

TVET NATIONAL EXAMINATION, RTQF LEVEL 5, 2020-2021

OPTION/TRADE: CULINARY ARTS

SUBJECT: Food Storage and Safety

DURATION: 3 hours

INSTRUCTIONS TO CANDIDATES: PART II (Question Paper)

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

Section I: Attempt all the Twelve (12) questions (60 marks)

Section II: Attempt any Four (4) questions out of Six (6) (40 marks)

Allowed materials:

- Ruler and square
- Calculator

Note:

Every candidate is required to carefully comply with the provided assessment instructions.

Section I: Attempt all the Twelve (12) questions

(60 marks)

- 01. a)** Define the food pest.
b) List down any three (3) importance of pest control. **(5 marks)**
- 02.** Identify the procedures for receiving and accepting food deliveries.
(5 marks)
- 03. a)** Classify three (3) types of food accordingly to perish ability
b) Indicate any three (3) examples for each types of food. **(5 marks)**
- 04.** List out any five (5) characteristics of food commodities freshness.
(5 marks)
- 05.** Bacteria are found everywhere and they can be transported from one area to another by different vehicles. Outline any five (5) best common cross-contamination preventive measures for kitchen personnel. **(5 marks)**
- 06.** Differentiate the following terms:
a) Cleaning and Sanitizing
b) Cleaning agent and sanitizers. **(5 marks)**
- 07. a)** List down any five (5) procedures of hand washing
b) Among personal hygiene practices especially for food handlers include washing hands, when do you wash your hands? **(5 marks)**
- 08.** List down any five (5) personal hygiene practices applied in work place. **(5 marks)**
- 09.** Identify any five (5) personal health guidelines and procedures. **(5 marks)**
- 10.** Mention any five (5) tips of personal hygiene for food handlers.
(5 marks)

11. Match the following terms in column A with their explanation in column B: (5 marks)

Matching	Column A:Terms	Column B: Explanation
Example: 1 → a	1) LIFO	a) Last In – First Out
2→?	2) Food poisoning	b) Conditions and practices that promote and preserve health through cleaning, sanitising and organising
3→?	3) Personal hygiene	c) The result of transferring bacteria from one area/ item/person to another
4→?	4) Cross-contamination	d) Is a scientific discipline describing handling of food in ways that prevent food-borne illness
5→?	5) Food safety	e) Is the presence of an unwanted constituent, harmful substances or impurity in a work place, material, body, and environment
6→?	6) Pathogen	f) Involves those practices performed by an individual to care for one's bodily health and wellbeing , through cleanliness
7→?	7) Hazard	g) A disease causing organism
8→?	8) contamination	h) the illness resulting from eating food or drinking something containing poisonous substance including bacteria, viruses , pesticides, toxins and any other harmful substance
9→?	9) Temperature danger zone	i) Is the presence of harmful substance in food item
10 →?	10) Hygiene	j) The temperature range in which bacteria multiply most rapidly
11→?	11) Food contamination	k) A source of danger, a possibility of incurring loss or harm.

12. Food poisoning is a serious illness that can result into deaths. Discuss the causes of food poisoning and the main symptoms of this illness. (5 marks)

Section II: Attempt any Four (4) questions out of Six (6) (40 marks)

- 13.** Identify the various food storage areas and potential hazards associated with each area. **(10 marks)**
- 14. a)** In food service industry, it is required to store food in properly conditions to prevent any kind of food contamination and spoilage. Enumerate any five (5) importance of food storage. **(5 marks)**
- b)** Classify the following foods according to the appropriate food storage temperature: Cereals & pulses, fruits, vegetables, Fish Milk and milk products. **(5 marks)**
- 15.** List and explain four (4) types of food. **(10 marks)**
- 16.** HACCP is a system which is commonly known in full words as hazard analysis critical control point:
- a)** What does HACCP mean in hygiene and food safety?
- b)** Enumerate seven (7) principles of HACCP in food service industry. **(10 marks)**
- 17.** Outline any five (5) types of sanitizer/cleaning agents. **(10 marks)**
- 18.** Enumerate any ten (10) preventive measures of food poisoning. **(10 marks)**

Do not write anything on this page !

