



**KIMATHI UNIVERSITY COLLEGE OF TECHNOLOGY
UNIVERSITY EXAMINATIONS FOR 2010/2011 ACADEMIC YEAR**

**FIRST YEAR FIRST SEMESTER EXAMINATION FOR DIPLOMA IN COFFEE
TECHNOLOGY AND CUPPING**

TFS 018 : FOOD SAFETY AND HEALTH IN COFFEE

DATE: JUNE 3, 2011

TIME: 8.30 AM – 10.30 AM

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Instruction: Answer **ALL** questions in **section A** and any **Two** Questions in section B
SECTION A

1) a). Write the following abbreviations in full. In each case state its relevance in the coffee sector.

- i) OTA
- ii) HACCP
- iii) IPM
- iv) GMP
- v) AIDS

(10 marks)

b). Differentiate between the following terms as used in food industry

- i) Safety and sanitation
- ii) Health and hygiene
- iii) Mycology and mycotoxin
- iv) Wet hulling and dry hulling

(10Marks)

c) Explain the importance of the following practices in a coffee processing factory:

- a) Floor in the processing factory should be smooth, and slanting
- b) Parchment stores should be water proof and away from dusty road
- c) Rooms should have enough light and ventilation
- d) Cherry should be processed on the same day it is delivered to the factory
- e) Gunny bags for storing parchment should be made of jute or sisal and placed on wooden pallets at minimum of 6 inches away from floor and wall **(10 marks)**

d). Give five health related benefits of drinking coffee

(10 marks)

SECTION B

- 2). Outline four types of contaminants in coffee and discuss the procedures for eliminating them.
(20 Mrks)

- 3). Discuss the statement that “Maintenance of food safety and health in coffee calls for collective as opposed to individual responsibility,” outlining the major players along coffee value chain and how they can prevent coffee contamination.
(20 Mrks)

- 4) In the coffee sub-sector staff welfare is vital for effectiveness, efficiency and overall productivity. Explain five reasons to justify the statement.
(20Mrks)

- 5) Outline five common diseases in the coffee industry and give preventive measures for the disease in each case.
(20 Mrks)