

102104T4HSS

HEALTH SERVICES SUPPORT PROVIDER LEVEL 5

MED/OS/HSS/CR/06/5/A

SUPPORT HOSPITAL CATERING SERVICES

NOV/DEC 2023



**TVET CURRICULUM DEVELOPMENT, ASSESSMENT AND CERTIFICATION COUNCIL
(TVET CDACC)**

CANDIDATE WRITTEN ASSESSMENT

Time: 3 hours

INSTRUCTIONS TO CANDIDATES

Maximum marks for each question are indicated in brackets ().

This paper consists of THREE sections: A, B and C.

Answer questions as per instructions in each section.

You are provided with a separate answer booklet.

This paper consists of 7 printed pages

**Assessors should check the question paper to ascertain that all pages are
printed as indicated and that no questions are missing.**

SECTION A: (20 MARKS)

Answer ALL questions in this section

Each question is 1 mark

1. Food administered directly into the stomach is considered as;
 - A. Intravenous
 - B. Parenteral
 - C. Enteral
 - D. Topical
2. The most important virtue that a hospital food handler should always work hard to uphold is;
 - A. Honesty
 - B. Professionalism
 - C. Faithful
 - D. Kind
3. Regular monitoring of a hospital kitchen is very significant to ensure;
 - A. Punctuality of the staffs
 - B. Staffs accountability
 - C. Dress code of the staffs
 - D. The amount of the food
4. The beneficial effects on proper food service and nutritional care in hospitals are;
 - A. Comfort of the patients and their care
 - B. Recovery of patients and their quality of life
 - C. Positive feedback of the patients about the services
 - D. The quality of care provided to the patients
5. To prevent bacterial growth during food holding and serving, food should be kept cold at a temperature below;
 - A. 5°C
 - B. 15°C
 - C. 10°C
 - D. 7°C