

**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

6. Before considering menu planning and development of a recipe database, the planning team should consider;
  - A. The issues that affect patient appetite and food intake
  - B. The wider issues that can affect patient food choice
  - C. The problems associated with stomach disturbances
  - D. The quality of the food offered to the patients
7. Hospital caterers are taught the importance of orderly arrangement of kitchen equipment and food staffs in the shelves to facilitate;
  - A. Easy retrieval of the goods
  - B. Easy packaging of the products
  - C. Easy filling of a requisition form
  - D. Easy filling of a purchase order
8. Identify a population group whose diet need to be considered separately when planning a menu
  - A. Children
  - B. Youths
  - C. Adults
  - D. Married
9. The most feared outcome during food handling and preparation is;
  - A. Food contamination
  - B. Food survival
  - C. Food spoilage
  - D. Handlers' negligence
10. The best way to deal with a patient who complains about poor catering service is;
  - A. Inform the caterer in-charge
  - B. Make an apology
  - C. Ignore the patient
  - D. Make some excuses
11. Before handling food in a hospital kitchen, you should always ensure;
  - A. You inform the patient
  - B. You don appropriate PPEs
  - C. Ensure the floor is wet
  - D. Make sure you have limited space

12. The most appropriate bins for food waste in a hospital are;
- A. Highly infectious waste bins
  - B. Less infectious bins
  - C. Infectious waste bins
  - D. General waste bins
13. Identify a danger of not properly and thoroughly defrosting food.
- A. Bacterial growth during thawing
  - B. Food can lose its texture
  - C. Food can lose its quality
  - D. Food losing its aroma and taste
14. To prevent cross-contamination during food preparation one should;
- A. Have a spacious kitchen
  - B. Minimize food handling
  - C. Put on a face mask
  - D. Ensure good aeration
15. In order to ensure fruits and vegetables for consumption are clean and free from contamination, food handlers should clean them with;
- A. Abundant soap solution
  - B. Running water from a tap
  - C. Weak permanganate solution
  - D. Sodium benzoate solution
16. To enrich patients with iron, food handlers should provide;
- A. Spinach
  - B. Tomato
  - C. Cabbage
  - D. Bananas
17. A practice that ensures food protection to promote consumer health and well-being is;
- A. Food processing
  - B. Food production
  - C. Food safety
  - D. Food preservation

18. Practical reason to freeze food in portions is;
- A. Defrost the exact amount you need to use
  - B. Defrost a lot of food at the same time
  - C. Defrost food using a deep freezer
  - D. Defrost food using the required standards
19. Food remains can be recycled to make;
- A. Feeds for cattle
  - B. Compost manure
  - C. Sprays for agriculture
  - D. Biodegradable chemicals
20. Occupational Safety and Health Administration (OSHA) for food safety was introduced in order to;
- A. Improve the quality of food given to the patients
  - B. Reduce negligence among food handlers
  - C. Improve food safety and health standards
  - D. Reduce the prevalence of food poisoning

**SECTION B: (40 MARKS)**

*Answer ALL questions in this section*

21. State FOUR hospital catering service procedures. (4Marks)
22. While working in a hospital you encounter special clients' or unit catering needs. Highlight FOUR such needs in the catering department. (4Marks)
23. State FOUR personal protective equipment (PPEs) used in catering department (4Marks)
24. Explain FOUR hazard control measures in the catering department (4Marks)
25. State FOUR types of food wastage aspects in the catering department. (4Marks)
26. Outline FOUR roles and responsibilities of a hospital caterer. (4Marks)
27. Explain FOUR incidences that can occur in a hospital catering kitchen. (4Marks)
28. State FOUR tools and equipment used in hospital catering department. (4Marks)
29. Highlight FOUR communication skills that a hospital caterer should possess. (4Marks)
30. Explain FOUR components of a healthy plate. (4Marks)

**SECTION C: (40 MARKS)**

*Answer any TWO questions in this section*

31. Food preparation requires food handlers to observe set standards for food safety and health.
- a) Discuss SEVEN food preparation hazards that can occur if safety standards are not observed by the food handlers. (14Marks)
  - b) Discuss THREE main methods used to defrost different kinds of frozen food. (6 Marks)
32. Food poisoning is one of the most feared consequences in society. Describe any FIVE factors that contribute to food poisoning. (20 Marks)
33. Assessment of patient population dietary needs while planning meals for a patient is key and individualized for patient management.
- a) Explain SIX factors considered while assessing the dietary needs of different patient populations. (12Marks)
  - b) Explain FOUR broad categories of patients according to their nutritional requirements. (8Marks)

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