



NATIONAL OPEN UNIVERSITY OF NIGERIA

University Village, Nnamdi Azikiwe Expressway, Plot 91, Cadastral Zone, Jabi, Abuja

Faculty of Agricultural Sciences

Dept. of Agricultural Economics and Extension,

PoP Examination Questions, 2021 Academic Session

Course Title: Current Issues in Food Safety and Sanitation

Course Code: HCM 342

Credit Unit: 2 Units

Total Score: 70 Marks

Time Allowed: 2 Hrs

INSTRUCTION: Answer 3 Questions Only

Q1a. Identify and Discuss the THREE types of ownership arrangements in the food service industry. 12 marks

b. Explain 5 Advantages of Franchise in the Food Service Industry? 7 ½ marks

c. Which class of tourists are conservatives? 4 ½ marks

Q2a. Write short Notes on the following types of food service operation in Nigeria. (10 marks)

i. Restaurant (2 ½ marks)

ii. Fast Food (2 ½ marks)

iii. Social Caterers (2 ½ marks)

iv. Commercial Caterers (2 ½ marks)

Q2b. How would you classify the jobs that exist in the food service industry? (4 marks)

Q2c. What is the procedure for effective buying of food items in the food service industry? (9 marks)

Q3a. Discuss any 5 of the following food safety problems in Nigeria.

i. Contamination of raw materials (2 marks)

ii. Biofilms (2 marks)

iii. Contamination during Processing (2 marks)

iv. Condensate on pipes and other equipment (2 marks)

v. Difficult-to-clean equipment (2 marks)

vi. Food safety problems in Nigeria (2 marks)

Q3b. What are the hygienic practices that every food service worker should follow? (5 marks)

Q3c. What is food contamination and food poisoning? (8 marks)

Q4a. What are the factors within and around the food service facility that if not recognized and controlled may hinder the development of an excellent menu? (10 marks)

Q4b. What hygienic practices should every employee observe? (5 marks)

Q4c. In order to prevent food contamination, there are FOUR safety precautions that need to be taken by food service personnel in the handling of food. Discuss the first TWO steps.(8 marks)