



NATIONAL OPEN UNIVERSITY OF NIGERIA
Plot 91, Cadastral Zone, Nnamdi Azikiwe Expressway, Jabi - Abuja
Faculty of Health Sciences
Department of Environmental Health Science
SEPTEMBER 2020_1 EXAMINATION

Course Code: EHS304

Course Title: Food Hygiene and Safety

Course Units: 2 Credit Units

Time Allowed: 2 Hours

Total Score: 70 Marks

Instruction: Answer all the questions

QUESTION 1

- a) Applying the three components of food security, discuss briefly whether or not Nigeria can attain food security by the year 2030 (20 marks).
- b) State and explain the five basic principles of food safety (10 marks)

QUESTION 2

It is often said that prevention is better than cure. Identify any ten (10) means that you can adopt to prevent and control food poisoning and food infection (20 marks)

QUESTION 3

Dehydration by dry heat is the oldest method of food preservation. In most local communities of Nigeria, sun drying is massively relied upon.

- a) State the advantages and disadvantages of sun-drying of foods. (15 marks).
- b) List five examples of food commonly preserved through sun-drying in Nigeria (5 marks).