



NATIONAL OPEN UNIVERSITY OF NIGERIA
Plot 91, Cadastral Zone, Nnamdi Azikiwe Expressway, Jabi - Abuja
Faculty of Health Sciences
Department of Environmental Health Sciences
2021_2 EXAMINATION

Course Code: EHS304

Course Title: Food Hygiene and Safety

Course Units: 2 Credit Units

Time Allowed: 1 ½ Hours

Total Score: 70 Marks

INSTRUCTION: Answer ALL the Questions

Q1. (a) Explain briefly the THREE components of food security (9 marks)

(b) Write short notes on the following:

(i) Biological treatment of water (ii) Chemical treatment of waste water

(8 marks)

(c) What are the different techniques of preventing food borne illness? **(7 marks)**

Q2. (a) Differentiate between food safety Law and Regulation (8 marks)

(b) What are the various stages of packaged water production facility?

(10 marks)

(c) What are the possible cadre of staff required in a three-star hotel? **(7**

marks)

Q3. (a) Write briefly on the following:

(i) The use of food label **(3 Marks)**

(ii) Shelf stability of food **(3 marks)**

(iii) Concept of food allergies and intolerances **(3 marks)**

(b) (i) Enumerate the various factor that contributes to food spoilage (3 marks)

(ii) List the food storage methods that ensures shelf stability of meat **(3 marks)**

(c) State briefly the food safety policies in your state (6 marks)