



**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\_2 Academic Session*<sup>12345</sup>

**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**

**SET B**

**Q1a.** Older adults are vulnerable to food borne illness for several reasons. What are these reasons?

**(8 marks)**

**b.** Identify the number of ways through which chemicals present in food- chemicals become present in our food. **(10 marks)**

**c.** What factors should be considered when choosing kitchen equipment? **(6 marks)**

**Q2a.** Potentially hazardous foods need to be kept under temperature control. What are these potentially hazardous foods? **(5 marks)**

**2b.** Discuss the following ways by which food temperature can be managed to prevent contamination and to get the best from the food. **(10 marks)**

**2c.** Identify and discuss the THREE pathogenic bacteria that cause food poisoning. **(8marks)**

**Q3a.** How do you control and prevent food contamination and food poisoning in the market? **(5 marks)**

**b.** How do you handle kitchen knife in order to avoid danger in the kitchen? **(8 marks)**

**c.** Provide five (5) steps that should be taken to avoid accident in the kitchen? **(10 marks)**

**Q4a.** Identify some of the responsibilities of a Restaurant Manager. **(8 marks)**

**4b.** Managers should have some knowledge when taking proactive stance in assuring sanitary procedures. Discuss. **(5 marks)**

**4c.** Discuss the following types of kitchen equipment.

A) Dry-heat cooking equipment **(2½ marks)**

B) Steam equipment **(2½ marks)**

C) Small equipment **(2½ marks)**

D) Refrigeration equipment **(2½ marks)**