

PROGRAMME: CATERING AND TOURISM MANAGEMENT

COURSE TITLE: CURRENT ISSUES IN FOOD SAFETY AND SANITATION

COURSE CODE: HCM 342

CREDIT UNIT: 2

TOTAL SCORE: 70 Marks

TIME ALLOWED: 2 HOURS

INSTRUCTION: 1. Attempt question Number one (1) and any other three (3).

2. Question number 1 is compulsory and carries 25 marks, while the other questions carry equal marks each

3. Present all your points in coherent and orderly manner

- 1 (a) Briefly explain the following ownership arrangements as it applies to the food service industry
 - i. Chains
 - ii. Independents or sole proprietorship
 - iii. Franchise (6 marks).(b) Mention Ten (10) different types of food service operation in Nigeria (5 Marks)
(c) Identify 8 major food safety problems identified by USDA in 2009. Explain any 5 of the problems (14 marks).
2. (a) Identify and describe sources of food contamination and food borne illnesses (10 marks)
(b) Identify the environmental impacts of food wastages (5 marks)
3. (a) Give specific guidelines/ hierarchy on food waste recovery and recycling of waste products (10 marks).
(b) Briefly describe any five (5) bacteria causing food poisoning and their preventions (5marks).
4. (a) i. Differentiate between food hygiene and food safety (2 marks).
ii. Mention 4 major safety precaution steps in food handling (3 marks).
(b) As a food safety operator enumerate how you would avoid the difficulties in the implementation of healthy catering practices policy (10 marks).
5. (a) What do you understand by the term “potentially hazardous foods”? Give six examples of such foods (5 marks).
(b) Give a full description of the best way to cook meat and poultry through careful management of temperature (10 marks).
6. (a). Mention ten (10) symptoms of allergic reactions that may occur after the consumption of contaminated food (10 marks).
(b). Describe any five ways that food temperature can be managed to avoid contamination (5 marks)