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[EHS304] Food inspection is carried out on food businesses to ensure Compliance with rules & regulations or stipulated guideline

[EHS304] The factors affecting growth of microorganism in a food sample are Moisture and temperature

[EHS304] The major objectives of quality food processing environment are To maintain good sanitary environment on health and hygiene

[EHS304] Which is NOT a moist heat (high $\tilde{\text{A}}, \hat{\text{A}}^{\circ}\text{C}$) Technique in microorganism control? Drying

[EHS304] Point of food contamination includes all of these except Farming techniques and implements

[EHS304] The following are Prevention and control of food poisoning and infections except Recontamination of food products

[EHS304] Symptoms of food allergies are; Nausea / Vomiting

[EHS304] Which of the following is NOT an organ of government involved in food safety regulation? NUC

[EHS304] Legislation which regulates the production trade, handling of foods regulation of food control and safety is called? Food safety law

[EHS304] The three main components of food security are? Availability, Access and utilization

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