



**NATIONAL OPEN UNIVERSITY OF NIGERIA**

**Plot 91, Cadastral Zone, Nnamdi Azikiwe Expressway, Jabi - Abuja**

**Faculty of Health Sciences**

**Department of Environmental Health Sciences**

**2022\_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**

**Q1.** (a) What do you understand by Food Security? (5 Marks)

(b) Write concisely of the health requirements of a food handler in food industries (6

Marks) (c) (i) Enumerate methods of food prevention (4 Marks)

(ii) Distinguish between food poison and food prevention (6 Marks)

**Total: 20 Marks**

**Q2.** (a) State the steps that are involved in sampling of food for laboratory analysis (8 Marks)

(b) Discuss the First Four stages along the food chain during Quality control (10 Marks)

(c) Enumerate the agencies which are responsible for food safety laws and regulation enforcement (6 Marks)

**Total: 24 Marks**

**Q3.** (a) State any 10 requirements for licensing of food and beverage companies (10 Marks)

(b) What are the factors to be considered when planning food hygiene and safety workshop in all Local Government (LGA) or State (6 Marks)

(c) Explain briefly the types of drying methods in food preservation (10 Marks)

**Total: 26 Marks**