



**NATIONAL OPEN UNIVERSITY OF NIGERIA**  
**PLOT 91, CADASTRAL ZONE, NNAMDI AZIKIWE EXPRESSWAY, JABI-ABUJA**  
**FACULTY OF HEALTH SCIENCES**  
**(DEPARTMENT OF ENVIRONMENTAL HEALTH SCIENCE)**  
**2023\_1 POP EXAMINATION.**

**COURSE CODE: EHS 304**

**COURSE TITLE: FOOD HYGIENE AND SAFETY**

**COURSE UNIT: 2**

**TIME ALLOWED: 1 ½ HOURS**

**TOTAL SCORE: 70 MARKS**

**INSTRUCTION: ANSWER ALL THE QUESTIONS**

**1a. List Microorganisms involved in food spoilage (3 marks)**

**1b. Write short notes on the following:**

- i. Blanching
- ii. Pasteurization
- iii. Sterilization
- iv. Dehydration (Dry Heat) **(20 marks)**

**2a. Explain Quality Control in food safety and Hygiene (10 marks)**

**2b. What do you understand by food law and regulation in relation to food safety?  
(2 marks)**

**2c. Highlight the things to consider when planning food hygiene and safety workshop (3 marks)**

**2d. What is the importance of information on food labels (5 marks)**

**3a. Why is food inspection necessary? (10 marks)**

**3bi. Define Microbial food poisoning (2 marks)**

**3bii. What is food infection (2 marks)**

**3c. What are the ways to prevent and control food poisoning and infections?  
(13 marks)**