



NATIONAL OPEN UNIVERSITY OF NIGERIA
Plot 91, Cadastral Zone, Nnamdi Azikiwe Expressway, Jabi - Abuja
Faculty of Health Sciences
Department of Environmental Health Sciences
2023 2 EXAMINATIONS...

Course Code: EHS304

Course Title: Food Hygiene and Safety

Course Units: 2 Credit Units

Time Allowed: 1 ½ Hours

Total Score: 70 Marks

INSTRUCTION: Answer ALL the Questions

- Q1. (a) Explain briefly the THREE components of food security (9 marks)**
- (b) Write short notes on the following:
- (i) Biological treatment of water (ii) Chemical treatment of waste water
(8 marks)
- (c) What are the different techniques of preventing food borne illness? **(7 marks)**
- Q2. (a) Differentiate between food safety Law and Regulation (8 marks)**
- (b) What are the various stages of packaged water production facility?
(10 marks)
- (c) What are the possible cadre of staff required in a three-star hotel? **(7 marks)**
- Q3. (a) Write briefly on the following:**
- (i) The use of food label **(3 Marks)**
(ii) Shelf stability of food **(3 marks)**
(iii) Concept of food allergies and intolerances **(3 marks)**
- (b) (i) Enumerate the various factor that contributes to food spoilage **(3 marks)**
(ii) List the food storage methods that ensures shelf stability of meat **(3 marks)**
(c) State briefly the food safety policies in your state **(6 marks)**