



NATIONAL OPEN UNIVERSITY OF NIGERIA
PLOT 91, CADASTRAL ZONE, NNAMDI AZIKIWE EXPRESSWAY, JABI - ABUJA
FACULTY OF HEALTH SCIENCES
DEPARTMENT OF ENVIRONMENTAL HEALTH SCIENCE
2024 1 EXAMINATION

COURSE CODE: EHS304
COURSE TITLE: FOOD SAFETY AND HYGIENE
COURSE UNITS: 2 CREDIT UNITS
TIME ALLOWED: 1½ HOURS
TOTAL SCORE: 70 MARKS
INSTRUCTION: ANSWER ALL QUESTIONS

- 1a. Explain the concept of shelf stability in foods and two methods of preserving food shelf stability **16 marks**
- 1b. Discuss the importance of food labels in promoting public health and aiding consumers in making informed food choices **14 marks**
- 2a. Explain the importance of monitoring and inspection in ensuring food safety **6 marks**
- 2b. Discuss the significance of indicators in evaluating food safety programs and measuring compliance in the food sector **6 marks**
- 2c. Discuss the role and importance of food inspection in ensuring compliance and food safety in the food industry **8 marks**
- 3a. Provide a description of the main aspects of licensing requirements for food and beverage companies **15 marks**
- 3b. Discuss the importance of providing training on safe food handling to various stakeholders in the food industry **5 marks**