



**National Open University of Nigeria**  
**Plot 91, Cadastral Zone, Nnamdi Azikiwe Expressway, Jabi - Abuja**  
**Faculty of Health Sciences**  
**October 2019\_2 Examination**

**Course Code: EHS304**

**Course Title: Food Hygiene and Safety**

**Course Units: 2 Credit Units**

**Time Allowed: 2 Hours**

**Total Score: 70 Marks**

**Instruction: Answer All the Questions.**

1. a.(i) Explain in details food borne diseases and give examples to support your explanation **(2 marks)**  
(ii) Outline preventive and control measures of food poisoning. **(8 marks)**  
b. List five (5) principles of food safety. **(5 marks)**
  
2. a. Explain in details the requirements needed for licensing of Food and Beverage Company by the regulatory agency. **(15 marks)**  
  
b. Differentiate between food allergies and food intolerances using relevant examples **(10 marks)**
  
3. (a) Explain in details the sanitary requirement of food processing premises using a related company. **(10 marks)**  
  
**(b) With the aid of a chart, classify various foodborne illnesses (5 marks)**
  
4. (a) Define and explain the following:  
i. Pasteurization **(4 marks)**  
ii. Dehydration **(3 marks)**  
iii. Blanching **(4 marks)**  
  
(b) Differentiate between food poisoning and food infection, using relevant examples **(4 marks)**