



**NATIONAL OPEN UNIVERSITY OF NIGERIA**

*University Village, Nnamdi Azikiwe Expressway, Plot 91, Cadastral Zone, Jabi, Abuja*

**Faculty of Agricultural Sciences, Dept. of Agricultural Economics and Extension**

*PoP Exam Question October/November, 2019*

**Course Code: ---- HCM 342**

**Course Title: --- Current Issues in Food Safety and Sanitation**

**Credit Unit: ----2**

**Total Score: ----70 Marks**

**Time Allowed: - 2 Hrs**

**Instruction: Answer compulsory question 1 (25 mks) and any three (3) questions (15 mks each)**

**Question One**

- a. Define food safety (3 mks)
- b. List any five (5) food safety problems identified by USDA in 2009 (5 mks)
- c. Briefly Explain the following ownership arrangements in the food service industry.
  - i. The franchises (3 mks)
  - ii. The chains (3 mks)
  - iii. Independent or sole proprietorships (3 mks) (3 marks x 3 = 9 marks total)
- d. State two advantages and two disadvantages of:
  - i. Franchises (4 mks)
  - ii. The Chains (4 mks)

**Question Two**

- a. Management's primary responsibility in the food industry is to provide safe food to consumers. State any eight (8) ways of achieving this responsibility (8 mks)
- b. Mention seven (7) different types of food service operation in Nigeria (7 mks)

**Question Three**

- a. List any seven (7) symptoms of allergic reactions that may result from consuming contaminated food (7 mks)
- b. List any five (5) ways of managing food temperature to avoid contamination (5 mks)
- c. Mention three (3) major sources of food contamination (3 mks)

**Question Four**

- a. Explain: Potentially hazardous food. (3 marks)
- b. Give six (6) examples of potentially hazardous food (6 mks)
- c. Ensuring safety in the kitchen is very important. Discuss extensively (6 mks)

**Question Five**

- a. Define food hygiene (3 mks)
- b. Describe any four (4) environmental impacts of food waste (4) mks
- c. State and briefly explain four steps to be taken by food service personnel in handling of food (8 mks)

**Question Six**

- a. Enumerate any four (4) guidelines for recruiting manpower services in a food service operation (4 mks)
- b. State any seven important elements to be covered when making a job offer. (7 marks)
- c. List four (4) problems in pest control (4 mks)