



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 Examination Questions, SEPTEMBER, 2020\_1

**Course Title: Current Issues in Food Safety**

**Course Code: HCM 342**

**Credit Unit: 2 Units**

**Total Score: 70 Marks**

**Time Allowed: 2 Hours**

**INSTRUCTION: Answer compulsory question 1 (25 marks) and any other 3 questions (15 marks each).**

1a. Explain the following ownership arrangements in the food service industry

i. The Franchise (2 ½ marks)

ii. The Chains (2 ½ marks)

1b. State two (2) advantages and two (2) disadvantages each of

i. The Franchise (4 marks)

ii. The Chains (4 marks)

iii. The Sole Proprietorship (4 marks)

1c. Management's primary responsibility is to provide safe food to consumers. List 8 ways of achieving this. (8 marks)

2a. Write short notes on the following procedures:

i. Buying (4 marks)

ii. Receiving of food items in a food service establishment (4 marks)

2b. State seven (7) measures that should be taken to ensure effective storage of received food items. (7 marks)

3a. Identify seven (7) ways by which food temperature can be managed to prevent contamination. (7 marks)

3b. Describe any four (4) of the above-mentioned ways. (8 marks)

4a. Describe the normal cleaning process of kitchen equipment made of the following materials

i. Marble

ii. Wood

iii. Plastic

iv. Aluminum

v. Tin

vi. Zinc (6 marks)

4b. Identify four (4) practices that will help control or eliminate rodents in the office. (4 marks)

4c. Explain 'the environmental impact of food waste'. (5 marks)

5a. Explain terms:

- i. Personal hygiene (1 mark)
- ii. Kitchen hygiene (2 marks)
- iii. Food hygiene (2 marks)

5bi. Identify ten (10) important practices that should constitute good personal hygiene. (5 marks)

5bii. Why is food hygiene important? (2 marks)

5biii. Who are the beneficiaries of good kitchen hygiene? (3 marks)

6a. Explain:

- i. Chemical food poisoning (5 marks)
- ii. Bacterial food poisoning (5 marks)

6b. State ten (10) ways by which food poisoning can be prevented (5 marks)