



**NATIONAL OPEN UNIVERSITY OF NIGERIA
14/16 AHMADU BELLO WAY, VICTORIA ISLAND, LAGOS
SCHOOL OF MANAGEMENT SCIENCES
MARCH 2014 EXAMINATION**

COURSE CODE: HCM 342

CREDIT UNIT: 2

COURSE TITLE: CURRENT ISSUES IN FOOD SAFETY AND SANITATION.

TIME ALLOWED: 2 HOURS

Instructions: 1. Attempt question Number one (1) and any other two (2).

2. Question number 1 is compulsory and carries 30 marks, while the other questions carry equal marks each.

3. Present all your points in coherent and orderly manner

1a) As a food safety operator enumerate how you would avoid the difficulties in the implementation of healthy catering practices policy (10 marks)

b) Which foods require to be kept under temperature control? Explain why and give examples (5 marks)

c) What are the environmental impacts of food wastages (5 marks)

2 a) Describe five ways that food temperature can be managed to avoid contamination

(10 marks)

b) List the bacteria that cause food poisoning and explain their growth process.

(10 marks)

3a) Outline the steps involved in safety precautions in food handling. (12 marks)

b) Highlight the factors within and around the food service facility that if not recognized and dealt with, may get in the way of developing an excellent menu. (5 marks)

c) Differentiate between food hygiene and food safety. (3 marks)

4a) Identify and explain sources of food contamination and food borne illnesses. (15 marks)

b) Enumerate some of the symptoms of allergic reactions that may occur after the

consumption of contaminated food
marks)

(5

5a) Discuss the following ownership arrangements as it applies to the food service industry

- i. Chains
 - ii. Independents
 - iii. Franchise
- marks each)

(5

b) Identify and explain any five types of food service operation.
(10 marks)

c) Define food safety and list the major food safety problems.
(5 marks)