

## NATIONAL OPEN UNIVERSITY OF NIGERIA

Plot 91, Cadastral Zone, Nnamdi Azikiwe Expressway, Jabi - Abuja Faculty of Health Sciences Department of Environmental Health Science SEPTEMBER 2020\_1 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** 

## **QUESTION 1**

- a) Applying the three components of food security, discuss briefly whether or not Nigeria can attain food security by the year 2030 (20 marks).
- b) State and explain the five basic principles of food safety (10 marks)

## **QUESTION 2**

It is often said that prevention is better than cure. Identify any ten (10) means that you can adopt to prevent and control food poisoning and food infection (20 marks)

## **QUESTION 3**

Dehydration by dry heat is the oldest method of food preservation. In most local communities of Nigeria, sun drying is massively relied upon.

- a) State the advantages and disadvantages of sun-drying of foods. (15 marks).
- b) List five examples of food commonly preserved through sun-drying in Nigeria (5 marks).