



NATIONAL OPEN UNIVERSITY OF NIGERIA
14/16 AHMADU BELLO WAY, VICTORIA ISLAND, LAGOS
SCHOOL OF MANAGEMENT SCIENCES
OCTOBER 2013 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

1. (a) Explain the following ownership arrangements as it applies to the food

service industry

- i. Chains
- ii. Independents
- iii. Franchise

(5 marks each).

- (b) Identify and describe the major food safety problems identified by USDA in 2009

(15 marks).

2. (a) Identify and describe sources of food contamination and food borne illnesses

(15 marks)

- (b) Mention some symptoms of allergic reactions that may occur after the

consumption of contaminated food

(5 marks).

3. (a) Identify the environmental impacts of food wastages
(5 marks)

(b) Give specific guidelines/ hierarchy on food waste recovery and recycling of waste products.
(5 marks)

(c). Bacteria are the most common causes of food poisoning, list these bacteria and explain their process breeding
(10 marks).

4. (a) i. Differentiate between food hygiene and food safety
(2 marks).

ii. Describe briefly 4 major safety precaution steps in food handling
(8 marks).

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

5. (a) What do you understand by the term “potentially hazardous foods”? Give Four examples of such foods
(5 marks).

(b) Give a full description of the best way to cook meat and poultry through careful management of temperature
(6 marks).

(c) Describe three ways that food temperature can be managed to avoid Contamination.
(9 marks)

