



**NATIONAL OPEN UNIVERSITY OF NIGERIA
14-16 AHMADU BELLO WAY, VICTORIA ISLAND, LAGOS
SCHOOL OF MANAGEMENT SCIENCES
JANUARY/FEBRUARY 2013 EXAMINATION**

COURSE CODE: HCM 342 **CREDIT UNITS:** 2
COURSE TITLE: CURRENT ISSUES IN FOOD SAFETY AND
SANITATION.

TIME ALLOWED: 2HRS

INSTRUCTIONS: 1. Attempt question number one (1) and any other two (2).

carries 30 marks
carry 20 marks each.

2. Question number 1 is compulsory and while the other 2 questions

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)

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