



ELIZADE UNIVERSITY
ILARA-MOKIN, ONDO STATE, NIGERIA

FACULTY: SOCIAL AND MANAGEMENT SCIENCES
DEPARTMENT: HOTEL MANAGEMENT AND TOURISM
SECOND SEMESTER EXAMINATIONS
2018/2019 ACADEMIC SESSION
COURSE CODE: HTM 422
COURSE TITLE: FOOD SAFETY AND SANITATION
DURATION: 2 Hours

HOD'S SIGNATURE

INSTRUCTION: - ANSWER ANY FOUR QUESTIONS

1. Define the following terms with examples or diagrams where necessary

- i.
- ii. Food Safety
- iii. Sanitation
- iv. Hygiene
- v. Food poisoning
- vi. Preservation
- vii. Product information
- viii. Consumer awareness
- ix. Danger zone
- x. HACCP
- xi. Establishment facilities and design

15 marks

2. a. State and explain seven hygiene practices to be carried out in the following:

- i. Personal hygiene
 - ii. Transportation
 - iii. Environment hygiene
- b. Discuss five benefits of good food hygiene
- c. Highlight six factors that can cause food poisoning

7 marks

5 marks

3 marks

3. a. Highlight 10 cost of poor food hygiene

5 marks

b. Explain four requirements needed for the growth of bacteria

4 marks

c. Food poisoning can be very dangerous to man, list 10 common symptoms of food poisoning

5 marks

4. a. Explain the three types of food contamination with 2 examples each **6 marks**
b. Discuss five reasons why preservation is important **5 marks**
c. Explain the three principles of food preservation **4 marks**
5. a. Explain any five method of preservation of food **10 marks**
b. Discuss what you understand by the following:
i. Lot Identification ii. Product Information iii. Labelling iv. Consumer Education **5 marks**
v. Hazard Analysis
6. a. Highlight the principles of Hazard Analysis and Critical Control Point System **7 marks**
b. Determine the Hazard analysis and Critical Control Point for the following **8 marks**
i. Raw meat ii. Frozen Poultry