## BOWEN UNIVERSITY, IWO COLLEGE OF HEALTH SCIENCES NUTRITION AND DIETETICS PROGRAM 2021/2022 SECOND SEMESTER EXAMINATION

COURSE CODE: NTD 226 COURSE TITLE: INSTITUTIONAL AND PERSONNEL

TIME: 2HOURS

MANAGEMENT IN FOOD SERVICES

INSTRUCTION: ANSWER FOUR QUESTIONS IN ALL

- 1	a. Briefly discuss and	
	discuss conventional food service and	N iir
	system indicating its advantage	
	a. Briefly discuss conventional food service system indicating its advantages a	and disadvantages.
	b. Highlight the disadvantages of	9 marks
	ready and prepared food	mai ns
	<ul><li>b. Highlight the disadvantages of ready and prepared food system.</li><li>c. List 7 factors to be considered in food service.</li></ul>	4 marks
	to be considered in food service	- marks
		15
		4.5 marks
2.	a. Write on two	
	a. Write on two types of menu and their uses.	
	b. Write on the	0 =
	b. Write on the principles incorporated into dietary planning.	8.5 marks
	and the dietary planning.	
		9 marks
3.	a Fynlain de a	
	a. Explain the factors to be considered in most	
	a. Explain the factors to be considered in meal planning.	
	b. Itemize kitchen hygiene practices that must be observed for food safety.	10 marks
	must be observed for food safety.	
	and salety.	7.5 marks
4.		
٠,	a. Concisely write on hazard analysis	
	a. Concisely write on hazard analysis critical control point.	
	b. Write on the factors needed to consider in the selection of equipment for cate	7.5 marks
	to consider in the selection of equipment of	14110
	or equipment for cate	ering institution
5.	a. Summarize the various cooking methods.	10 may
	the various cooking methods.	10 marks
	b. Write on the effects of a	7 1
	b. Write on the effects of these cooking methods on nutrients.	7 marks
	on numerits.	10.5
		10.5 marks