

BOWEN UNIVERSITY, IWO
COLLEGE OF HEALTH SCIENCES
NUTRITION AND DIETETICS PROGRAM
2022/2023 SECOND SEMESTER EXAMINATION

**COURSE CODE: NTD 226 COURSE TITLE: INSTITUTIONAL AND PERSONNEL
MANAGEMENT IN FOOD SERVICES**
TIME: 2HRS INSTRUCTION: ANSWER FOUR QUESTIONS IN ALL
CREDIT UNIT: 2

1. a. Write comprehensively on the effects of cooking methods on nutrients **10.5marks**
b. Briefly explain 7 factors influencing the selection of equipment in a catering establishment **7 marks**
2. a. i. Outline various methods of classifying menus **4marks**
ii. Discuss 2 types of menu **3.5marks**
b. Highlight 10 uses of menu in foodservice operation **10marks**
3. a. Write on three food service systems indicating advantages and disadvantages of each **12marks**
b. List ten rules observed to prevent kitchen contamination **5.5marks**
4. a. Food law is important for food safety, why? **2 marks**
b. Highlight five important of food law in maintaining safety **5 marks**
c. Mention five food laws we have in Nigeria **7½ marks**
d. When can you say that a food is safe for consumption? **3 marks**
5. a. Explain with detailed examples the different food hazards that affect food safety **7.5 marks**
b. Mention four (4) different factors affecting food safety **4 marks**
c. List three organization involved in food safety in Nigeria and explain their role **6 marks**
6. a. Mention four reasons why quality control is key in food safety? **4 marks**
b. Why is procurement important in institution and personnel management of food **3 marks**
c. Mention six steps involved in procurement **6 marks**
d. Mention and explain the three (3) principles of procurement **4½ marks**