

BOWEN UNIVERSITY, IWO
COLLEGE OF HEALTH SCIENCES
NUTRITION AND DIETETICS PROGRAM
2019/2020 SECOND SEMESTER ONLINE EXAMINATION

COURSE CODE: NTD 214
CREDIT UNIT: 3
TIME: 1HRS 30 MIN

COURSE TITLE: INDUSTRIAL TRAINING
INSTRUCTION: ANSWER ALL QUESTIONS

1. As a prospective dietician, what reasons will you give to your clients to consume locust bean? (5marks)
2. Fermentation is very important in locust bean production. Why? (5marks)
3. Write out the step wise production process of locust beans and indicate the duration for those that are timed. (5marks)
4. Most foods are processed before we eat them, give five reasons why food is processed. (5marks)
5. Cow milk is consumed by a large number of people in different forms, highlight the nutritional component of local cheese which you studied during your excursion and write out the procedures involved in the production of local cheese. (5marks)
6. There are many food products that have been fortified in Nigeria, explain with examples what bio fortification is and its relationship with nutrition. (5marks)
7. Bomubomu (Yoruba name) is a key ingredient in cheese production, state the scientific name, common name and enumerate two contributions in the production process. (5marks)
8. When preparing pap, it is advisable to change the water regularly. Why? List 4 storage method of pap you have studied. (5marks)
9. Identify the component responsible for the characteristic color of palm oil and highlight 3 health benefit of palm oil. (5marks)
10. Differentiate between local and mechanised production of garri. (5marks)
11. In the production of local cheese, the coagulated milk is called what? List 4 health benefits of local cheese. (5marks)
12. At your visit to catofoods, you were shown different products made from Vit A fortified cassava, name them and give 3 functions of Vit A. (5marks)
13. Outline the unit operation where the toxic component can be expunged in garri and fufu production. List two enzymes found in cassava and their functions. (5marks)
14. Identify two similarities and differences in fufu and garri production. (5marks)