

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

COURSE CODE: NTD 226

CREDIT UNIT: 2

COURSE TITLE: INSTITUTIONAL AND PERSONNEL MANAGEMENT IN FOOD

INSTRUCTION: ANSWER ALL QUESTIONS

1. Discuss the commissary food service system (5 marks)
2. Discuss the food handlers code of practice (5 marks)
3. What is cross contamination and mention ways of preventing it (5 marks)
4. Discuss 2 ways by which heat can be transferred to food and give an example of cooking method for each (5 marks)
5. What are the effects of heat on Starch and Protein (5 marks)
6. Discuss 5 factors to consider in menu planning (5 marks)
7. Write on the A'la carte and Table d'hote menu type (5 marks)
8. List 10 budgeting and shopping strategies in meal Management (5 marks)
9. Discuss the attributes of a manager (5 marks)
10. Discuss the First class hotel and the small sized hotel (5 marks)
11. Define the following terms:
 - a. Control measure b. Critical limit c. hazard d. corrective action e. control point (5 marks)
12. Discuss step 1 of the Hazard analysis critical control point (HACCP) (5 marks)
13. Discuss Microwave cooking (5 marks)
14. Discuss briefly the food guide pyramid and the eat well plate (5 marks)