

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

**COURSE CODE: NTD 428    COURSE TITLE: RECIPE DEVELOPMENT AND EVALUATION**  
**CREDIT UNIT: 2                    INSTRUCTION: ANSWER FOUR QUESTIONS IN ALL**  
**TIME: 2 HOURS**

1. a. Write on factors contributing to the accessibility of a recipe **10 marks**
    - b. What are the benefits of a standardized recipe **2.5 marks**
    - c. What are the qualities of a standardized recipe **5 marks**
  - 2. a. Write on nutritional labeling requirement for food products **10 marks**
    - b. Explain the fundamentals of food packaging **2.5 marks**
    - c. List the components of a recipe **5 marks**
  3. a. Write briefly on developing recipe **10 marks**
    - b. Enumerate packaging attributes of food products **3 marks**
    - c. Concisely write on Objective and Subjective aspects of food Quality **4.5 marks**
  4. a. During your practical session, a product was developed in your group. Provide answers to the following questions.
    - i. Which product was developed (product name)? **0.5 mark**
    - ii. Who was it developed for (target audience)? **1 mark**
    - iii. Why was it developed (what are you addressing)? **1 mark**
    - iv. List the three (3) major ingredients used **3 marks**
    - v. How was it developed (procedure)? **3 marks**
    - vi. As a nutritionist, what are the nutrients of focus (at least 2) in the developed recipe and describe their importance? **4 marks**
  - b.
    - i. List the factors to consider during sensory evaluation? **3 marks**
    - ii. Highlight at least 2 reasons for sensory evaluation in recipe development **2 marks**
5. Briefly discuss the following:
- a. Selection and Training of panelists **10.5 marks**
  - b. Orientation of panelists **4 marks**
  - c. Motivating panel members **3 marks**