

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

**COURSE CODE: NTD 414**  
**CREDIT UNIT: 3**  
**TIME: 2.5 HOURS**

**COURSE TITLE: INSTITUTIONAL FOOD PREPARATION**  
**INSTRUCTION: ANSWER FIVE QUESTIONS IN ALL**

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| 1. a. Outline the methods in planning for food demonstration                                 | <b>10 marks</b> |
| b. Write on four (4) local equipments and four (4) modern equipments                         | <b>4 marks</b>  |
| 2. a. Enumerate the steps to a successful food demonstration                                 | <b>10 marks</b> |
| b. Write on the Strategies for improving the nutritional value of food                       | <b>4 marks</b>  |
| 3. a. Briefly describe the planning and preparation of meals in hospital institution         | <b>10 marks</b> |
| b. Highlight the main types of food demonstration  | <b>4 marks</b>  |
| 4. a. Differentiate between food poisoning and food intoxication                             | <b>6 marks</b>  |
| b. i. What is food spoilage?   | <b>2 marks</b>  |
| ii. Highlight the environmental factors responsible for food spoilage                        | <b>6 marks</b>  |
| 5. a. i. Define Enzymes  | <b>2 marks</b>  |
| ii. List different sources of enzymes  | <b>3 marks</b>  |
| iii. Highlight the types of enzymes  | <b>3 marks</b>  |
| b. What are the roles of enzymes in food production?   | <b>6 marks</b>  |
| 6. a. Discuss on the application of principles of nutrition to planning of meals in schools. | <b>10 marks</b> |
| b. Write on foods for special occasions  | <b>4 marks</b>  |