

**BOWEN UNIVERSITY, IWO
COLLEGE OF HEALTH SCIENCES
NUTRITION AND DIETETICS PROGRAM
2020/2021 SECOND SEMESTER EXAMINATION**

COURSE CODE: NTD 226

CREDIT UNIT: 2

COURSE TITLE: INSTITUTIONAL AND PERSONNEL MANAGEMENT IN FOOD SERVICES

TIME ALLOWED: 90 MINUTES

INSTRUCTIONS: ANSWER ALL QUESTIONS

1. Name two factors to be considered in setting up a kitchen
2. Name two utensils and two equipment required in the kitchen
3. What are attributes of a good staff in a catering industry
4. List two ways of maintaining personal hygiene required in the kitchen
5. Mention ways of keeping the kitchen clean
6. Outline the factors to consider in selection of equipment in the catering industry
7. List five cooking methods to be applied to retain the quality of food
8. Define a staff and staffing
9. Mention some of the functions of a store keeper
10. Give four reasons for food preservation
11. Enumerate the methods of food preservation
12. What is book keeping and give two importance of book keeping.
13. List four principles of a healthy diet
14. What are the goals of diet therapy?