

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

**COURSE CODE: NTD 415 COURSE TITLE: TOXICANT IN FOOD
CREDIT UNIT: 3 INSTUCTION: ANSWER ALL QUESTIONS
TIME: 2HRS**

1. Write briefly on natural toxicants and mention ways they can be eliminated from the body (5 marks)
2. A chemical is determined to be toxic depending on some factors. List 5 of these factors. (5 marks)
3. State 5 differences between the acute and chronic effect/damage of toxicants. (5 marks)
4. Highlight 5 actions consumers can take to help prevent foodborne illnesses. (5 marks)
5. Food intoxications are caused by eating foods containing natural toxins or, more likely, microbes that produce toxins. Write briefly on their effects on humans. (5 marks)
6. As a consumer you need to be aware of your responsibilities in order to exercise your rights, share 5 of these responsibilities with Bola while purchasing goods with her. (5 marks)
7. Write 5 role of food labels in consumer education. (5 marks)
8. Consumer is an important component of society and business has an obligation to him. Give 5 major problems faced by consumers. (5 marks)
9. Write briefly on nutrient stability.
10. As a nutritionist, give counsel to Tola on the safety and hazard awareness of consuming street foods. (5 marks)
11. How do you calculate a personal set of Daily Values from a food label based on energy allowance considering a 1500-Kcalorie intake? (5 marks)
12. There are expectations in order to prevent unscrupulous trade practices as a consumer, list 5 of these expectations. (5 marks)
13. As a nutritionist in a reprimand home, write a hazard analysis plan in a cooked food such as boiled rice. (5 marks)
14. List 5 corrective actions when things go wrong in order to reduce hazard or ensure safety of the end product, boiled rice. (5 marks)