

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

COURSE CODE: NTD 226

COURSE TITLE: INSTITUTIONAL AND PERSONNEL  
MANAGEMENT IN FOOD SERVICES  
INSTRUCTION: ANSWER FOUR QUESTIONS IN ALL

CREDIT UNIT: 2  
TIME: 2HOURS

1. a. Briefly discuss conventional food service system indicating its advantages and disadvantages. **9 marks**  
b. Highlight the disadvantages of ready and prepared food system. **4 marks**  
c. List 7 factors to be considered in food service. **4.5 marks**
2. a. Write on two types of menu and their uses. **8.5 marks**  
b. Write on the principles incorporated into dietary planning. **9 marks**
3. a. Explain the factors to be considered in meal planning. **10 marks**  
b. Itemize kitchen hygiene practices that must be observed for food safety. **7.5 marks**
4. a. Concisely write on hazard analysis critical control point. **7.5 marks**  
b. Write on the factors needed to consider in the selection of equipment for catering institution. **10 marks**
5. a. Summarize the various cooking methods. **7 marks**  
b. Write on the effects of these cooking methods on nutrients. **10.5 marks**