

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

**COURSE CODE: NTD 214**  
**CREDIT UNIT: 3**  
**TIME: 1HR 30 MINS**

**COURSE TITLE: INDUSTRIAL TRAINING**  
**INSTRUCTION: ANSWER TWO QUESTIONS ONLY**

1. a. Write a short note on the toxic compound in cassava? **2 marks**  
b. Describe the unit operations in cassava processing where the toxic components are significantly reduced. **8 marks**  
c. Describe the process of garri production **5 marks**
  
2. a. The meat released to the general public from the abattoir must be wholesome, safe and fit for consumption. Explain how the health officials present in the abattoir ensure this. **5 marks**  
  
b. Define the following terms:  
i. Flaying ii. Singeing iii. Zoonosis iv. Stunning v. Lairage **10 marks**
  
3. a. Describe the process of local cheese production **5 marks**  
b. Recommend food hygiene practices that should be considered in the production of the local cheese **5 marks**  
c. List 5 coagulants that can be used in cheese making **5 marks**
  
4. a. What is fermentation? **2 marks**  
b. What are the beneficial and adverse effects of fermentation on the human health? **8 marks**  
c. Describe the process of bread making **5 marks**