

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

COURSE CODE: NTD 322

CREDIT UNIT: 3

TIME: 2HRS 30 MINS

COURSE TITLE: FOOD COMMODITIES

INSTRUCTION: ANSWER FIVE QUESTIONS IN ALL

1. Discuss the classifications of food based on
 - i) Their functions in the body 6 marks
 - ii) The extent and purpose of processing giving examples and stating the potential harm and benefits 9 marks
2. Discuss the effect of heat transfer on physical and nutritional value of food. 14marks
3. Write briefly on the nutritional composition, post-harvest handling, processing and utilization of these food groups,
 - i) roots and tubers 7 marks
 - ii) cereals and legumes 7 marks
4. Starches are long chains of glucose that are found in foods. Write on
 - a) amylose-amylopectin ratio and its significance in the body 4 marks
 - b) resistant starch 10marks
5. Discuss the following
 - a) Food tables, its uses and limitations 7 marks
 - b) Infective agents in food 7 marks
6.
 - a) Why should food be cooked? 4 marks
 - b) Write short notes on 5 basic methods of preparing food. 10marks