

Section 1. Short answer Questions(30 marks), **ANSWER ALL QUESTIONS**

1. What is food adulteration?
 - a. Describe any two adulteration Tests commonly applied to test for food adulteration.
2. Traditional methods (granaries, cribs, pits, baskets, pots, drums and gourds) of food storage meet the same basic concept of inhibition and or destruction of microorganisms and pests. Explain how these methods meet that the principle.
3. One of the purposes of the integrated food safety programs is to curb the transmission of diseases from animals to man. Using two examples, describe how the program achieve this purpose.
4. Which of the following provide important clues to the possible etiology of a foodborne illness?
 - A. Incubation period.
 - B. Duration of illness.
 - C. Predominant clinical signs and symptoms (e.g., vomiting, diarrhea, and abdominal pain).
 - D. Travel history.
 - E. All of the above
5. List three types of food and for each class mentioned, the major Nutritive components.

Section II. Long essay Questions (40 Marks) ANSWER ANY TWO QUESTIONS

1. List the common tests to determine the safety of foods and for each test listed provide what is it is used for.
2. Periodic medical certification for food Handlers is regarded as a safety measure in prevention of food borne illnesses. Discuss the merits and demerits of this requirement.
3. Food spoilage is as a result of Microbial and enzymatic activities. Discuss factors that will aid or inhibit microbial growth in foods.
4. The integrated safety management of foods is based on a legal framework scattered in several Acts of Parliament. Mention at least three of those Acts and explain how they complement each other in the preservation of Hygiene and safety management.