

S/N	CRSCODE	QUESTION	OPTION A	OPTION B	OPTION C
1	HCM342	Food safety can be defined as	a scientific discipline handling preparation and storage of food in ways that prevent food borne illnesses	a scientific discipline handling food preparation	a scientific discipline handling food storage
2	HCM342	Food sanitation focuses on	wholesomeness of food and beverages	environment sanitation of food service areas	personal hygiene of food handlers
3	HCM342	Food safety problems include all but one of the following	contamination of raw materials	provision of safe water in food service environment	biofilms
4	HCM342	NAFDAC stands for	Nigerian Agency for Food and Drug Administration and Control	National Agency for Food and Drug Administration and Control	Natural Agency for Food Distribution, Administration and Control
5	HCM342	Contamination of raw food materials can be attributed to	adulteration of food ingredients	use of non-potable water to wash food ingredients	inadequate cooking

6 HCM342	Germs can be introduced to food during processing through the following means but one, which one?	condensate on pipes and other equipment	use of adequate cooking temperature during storage or processing	stagnant water due to dead-ends in plumbing
7 HCM342	Safe food can be provided to customers by the management by	complying with the National, State and Local food codes of the NAFDAC	minimising liability issues	providing a safe place to work
8 HCM342	Which one of the following is not a management responsibility	management should delegate supervision to junior workers	management should ensure good hygiene practices of the workers	management should require food service personnel to report information about their health and activities
9 HCM342	Which one of these is not a hygiene practice that every food service worker should follow	frequent hand washing	hair restraint	smoking and chewing gum in food service

One of the following is not a safety precaution for food handlers in a food service operation

10 HCM342

do not cross contaminate	cook to proper temperature	wash hands and surfaces often
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OPTION D	ANS	TMAN0
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a discipline
concerned
with the safe
keeping of
food

A

TMA3

all of the
above

D

TMA3

contaminati
on during
processing

B

TMA3

Nigerian
Agency for
Food
Distribution,
Administrati
on and
Control

B

TMA3

all of the
above

D

TMA3

poor employee hygiene	B	TMA3
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all of the above	D	TMA3
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managemen t should ensure that employees are trained in proper food safety principles	A	TMA3
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wearing of appropriate attire	C	TMA3
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perishable
foods should
be stored
unrefrigerat
ed

D

TMA3