

**THE UNITED REPUBLIC OF TANZANIA
NATIONAL EXAMINATIONS COUNCIL
ADVANCED CERTIFICATE OF SECONDARY EDUCATION
EXAMINATION**

155/2

FOOD AND HUMAN NUTRITION 2

(For Both School and Private Candidates)

Time : 3 Hours

Year: 2001

Instructions

1. This paper consists of sections **A** and **B**.
2. Answer all questions in section **A** and only **two (2)** question from section **B**.
3. Non-programmable calculators may be used.
4. Communication devices and any unauthorised materials are **not** allowed in the examination room.
5. Write your **Examination Number** on every page of your answer booklet(s).

maktaba.tetea.org



SECTION A (60 Marks)

Answer all questions in this section

1. Explain five problems facing the catering industry in Tanzania.
2. Define the term “standard recipe” and mention five items that should be included in it.
3. Explain five reasons for practicing personal hygiene when handling food in the kitchen.
4. State six features of successful nutrition intervention programmes.
5. Identify two groups of menu and three common types of restaurant menus used to attract customers.
6. Describe four steps used to limit the incidence of staphylococcal enterotoxin in foods.

SECTION B (40 Marks)

Answer only two questions from this section

7. Analyze six practical solutions to nutrition problems in developing countries.
8. Elaborate six techniques of promotion used in catering establishments.
9. Explain the role of the Ministry of Trade and Industry in ensuring the success of the Food and Nutrition Policy for Tanzania, giving five points.
10. Support the statement, “Requirements for growth of microorganisms are identical regardless of whether they are harmful or beneficial,” by classifying microorganisms important in food microbiology and describing four extrinsic factors that influence their growth.