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: 2013

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).



SECTION A (40 Marks)

Answer all questions from this section

- 1. State four objectives of nutrition education programmes and explain three components of nutrition education.
- 2. Analyze six practical solutions to nutrition problems in developing countries.
- 3. Define the term "standard recipe" and describe seven items to be included in a standard recipe.
- 4. Give the importance of practicing good personal hygiene in the kitchen and state seven personal hygiene practices that food handlers should observe.
- 5. Explain five conditions which support the growth and multiplication of bacteria in foods.
- 6. Elaborate six important factors District Nutrition Programme Practitioners must consider for successful community nutrition programmes.

SECTION B (60 Marks)

Answer two questions from this section

- 7. Mention three foods associated with staphylococcal food poisoning, list five symptoms, and state four steps to reduce incidence of the disease.
- 8. Classify microorganisms based on their temperature ranges and explain what happens when they are kept below minimum or above maximum growth temperature.
- 9. Identify seven measures to control promotion and use of infant formulae in developing countries.
- 10. Categorize five main departments of a tourist hotel and show their roles in management.