

KISII UNIVERSITY

UNIVERSITY EXAMINATIONS

SCHOOL OF EDUCATION

DEPARTMENT OF EARLY CHILDHOOD EDUCATION

UNIT CODE: ECDE 322: ORGANIZATION AND MANAGEMENT OF CHILDREN'S FEEDING PROGRAM

INSTRUCTIONS: ANSWER QUESTION ONE AND ANY OTHER TWO QUESTIONS

- 1). a). Briefly explain types of school feeding programs. (5Marks)

- b) Discuss the importance of having school feeding programs above and over those schools that do not offer. (5Marks)

- c). A commercial fruit yogurt or fruit smoothie does not count as a fruit component. Explain (5Marks)

- d). Sweet grain/bread foods may be credited as a bread serving at breakfast and snack only. Discuss (5Marks)

- e). Discuss factors to consider when costing food for a feeding programmer. (5 Marks)

- f). Under normal conditions of preparation, cooking and storage, most nutrients are fairly stable except Vitamin C. Discuss when vitamin C is lost. (5Marks)

- 2). Clearly show how food preservation was done in the traditional period.(20 Marks)

- 3). a). Describe the causes of food spoilage. (10 Marks)

- b). Explain with examples what good store food keeping involves. (10 Marks)

4). a). Explain five ways in which a teacher can help learners to preserve green leafy vegetables (10 Marks)

b). Assess five causes of food insecurity. (10 Marks)

5). a). Explain the requirements of good Kitchen hygiene. (10 Marks)

b). Food security is built on three pillars. Explain (10 Marks)