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**DHANALAKSHMI SRINIVASAN COLLEGE
OF ARTS & SCIENCE FOR WOMEN
(AUTONOMOUS)**

(For Candidates admitted from 2018-2019 onwards)

UG DEGREE EXAMINATIONS APRIL - 2021

B.Sc., - FOOD TECHNOLOGY AND QUALITY CONTROL

FOOD SAFETY

Time: 3 Hrs

Max.Marks: 75

PART - A

CHOOSE THE CORRECT ANSWER

(10X1=10)

1. Increasing the acid content of a food is effective in preventing the growth of:
 - a) Clostridium botulinum
 - b) Salmonella
 - c) Molds
 - d) Yeasts
2. In aseptic packaging, what is sterilized?
 - a) The food product
 - b) The foodservice worker's hands
 - c) The packaging
 - d) First and third answers only
3. The most common food-borne illness is:
 - a) Kidney failure
 - b) Diarrhoea
 - c) Skin rash
 - d) Headache
4. Which of the following are purchasing guidelines to prevent food-borne illness?
 - a) Select meat, fish, poultry, eggs last during the shopping trip
 - b) Do not purchase items in bulging or dented cans
 - c) Wrap perishable items so that juices don't drip onto other food items
 - d) All of the above.
5. What is the 'danger zone' range of temperature in food handling?
 - a) 50 - 100⁰ F
 - b) 80 - 120⁰ F
 - c) 40 - 140⁰ F
 - d) 100 - 212⁰ F
6. Employees should be trained in
 - a) Classical cooking techniques
 - b) Customer service
 - c) Union grievances
 - d) Personal hygiene
7. The two parts of HACCP include:
 - a) Hazard analysis and critical control points
 - b) Health analysis and critical control points
 - c) Hazard analysis and critical conformation production.
 - d) Health analysis and critical conformation production
8. The safest cutting board materials include all of the following EXCEPT:
 - a) Marble
 - b) Wood
 - c) Plastic
 - d) Glass

9. Which governmental agency is responsible for enforcing standards for wholesomeness and quality of grains, produce, meat poultry, milk and eggs produced in the US, through inspection and grading?
- a) USDA b) FDA c) CDC d) EPA
10. In 1993, an outbreak of _____ poisoning from undercooked hamburger meat resulted in many cases of illness and some deaths in the Washington state area.
- a) Clostridium botulinum b) Salmonella c) E coli 0157:H7 d) Listeria

PART - B

ANSWER ALL THE QUESTIONS

(5X7=35)

11. a) What are the factors affecting food safety?

(OR)

- b) Write the importance of safe foods.

12. a) Discuss on food poisoning.

(OR)

- b) Write short note on mycotoxins.

13. a) Explain various methods of garbage disposal.

(OR)

- b) Explain the sources of contamination in food service establishments.

14. a) Elaborate the role of HACCP in food industry.

(OR)

- b) Illustrate the components for TQM.

15. a) List out laws and regulations of FSSAI.

(OR)

- b) Write about the newer approaches to food safety.

PART - C

ANSWER ANY THREE QUESTIONS

(3X10=30)

16. Briefly discuss on biological and chemical hazards.
17. Explain food borne pathogens.
18. 'Personal hygiene is necessary for everyone.' Justify the statement by discussing various aspects of personal hygiene with reference to food handles.
19. What are the basic steps in detection of food borne pathogens? Explain.
20. List out the WHO's ten rules for safe food practices.