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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., - NUTRITION AND DIETETICS**

**FOOD HYGIENE AND SANITATION**

**Time: 3 Hrs**

**Max.Marks: 75**

**PART - A**

**CHOOSE THE CORRECT ANSWER**

**(10X1=10)**

- What is the first thing you should do before you start working with food?
  - wash your hands
  - measure ingredients
  - clean the kitchen
  - preheat the oven
- Why do we need to wash our hands before we eat or handle food?
  - To prevent illness
  - To avoid cross-contamination
  - To keep our food germ-free
  - All of the above
- How long can food stay in the temperature danger zone before you should throw it away?
  - Two hours
  - One hour
  - Four hours
  - Three hours
- Identify the term used to describe harmful bacteria spreading from raw foods to other foods.
  - cross-contamination
  - parallel-contamination
  - uni-contamination
  - pseudo-contamination
- What food safety practice can prevent cross-contact?
  - using only food-grade equipment
  - washing, rinsing, and sanitizing utensils before each use
  - using seasonal foods
  - purchasing food from approved, reputable suppliers
- In order to wash hands correctly, what is the first thing a food handler must do?
  - apply soap
  - wet hands and arms
  - scrub hands and arms vigorously
  - use a single-use paper towel to dry hands
- When a glass is broken, what should be done with nearby food?
  - cover it
  - throw it out
  - store it until the glass is cleaned up
  - inspect it for glass shards before serving it
- Cross-contamination is most likely to occur when foods are not properly \_\_\_\_\_.
  - Cooked
  - separated
  - chilled
  - cleaned
- Challenges to food safety?
  - Globalization of food supply
  - Evolving farm level practices
  - Emerging pathogens
  - All of the above

10. Discipline that comprises of sanitation, preventive measures to ensure safe and wholesome food supply?

a) Food quality

b) Food suitability

c) Food handler

d) Food safety

### PART - B

ANSWER ALL THE QUESTIONS

(5X7=35)

11. a) How does personal hygiene affect food preparation in rural areas?

(OR)

b) What is personal hygiene in food safety?

12. a) What are the steps involved in Integrated Pest Management (IPM)?

(OR)

b) How do pests affect food safety?

13. a) What are the purification methods used in water for food safety?

(OR)

b) Give three main points in preventing contamination of water supply.

14. a) What are the main aspects of cleaning process?

(OR)

b) Write the importance of cleaning physical and chemical factors.

15. a) Give the brief account on sanitation principle.

(OR)

b) What are the roles of sanitation?

### PART - C

ANSWER ANY THREE QUESTIONS

(3X10=30)

16. What are the requirements for the sanitary design of the food processing equipment?

17. Explain the physical and chemical methods of controlling pest and insects

18. Write in brief of controlling effect of micro-organisms in food sanitation and quality.

19. Elaborate the classification and formulation of sanitizers and detergents used in food safety units.

20. How to Establishing and maintain sanitary practices in food industry.