

FOOD SAFETY MANAGEMENT

1. What are the 7C's of food safety and how do they relate to hygienic handling of food? (5 marks)
2. What are some good hygiene and sanitary practices that should be followed in an institutional cafeteria? (5 marks)
3. Identify the following packaging materials. (5 Marks)
4. Detect the type of food additives present in the given food label.





5. What are some common food adulterants and how can they be identified? (5 marks)
6. Mention the food fortificants present in the given food labels.



