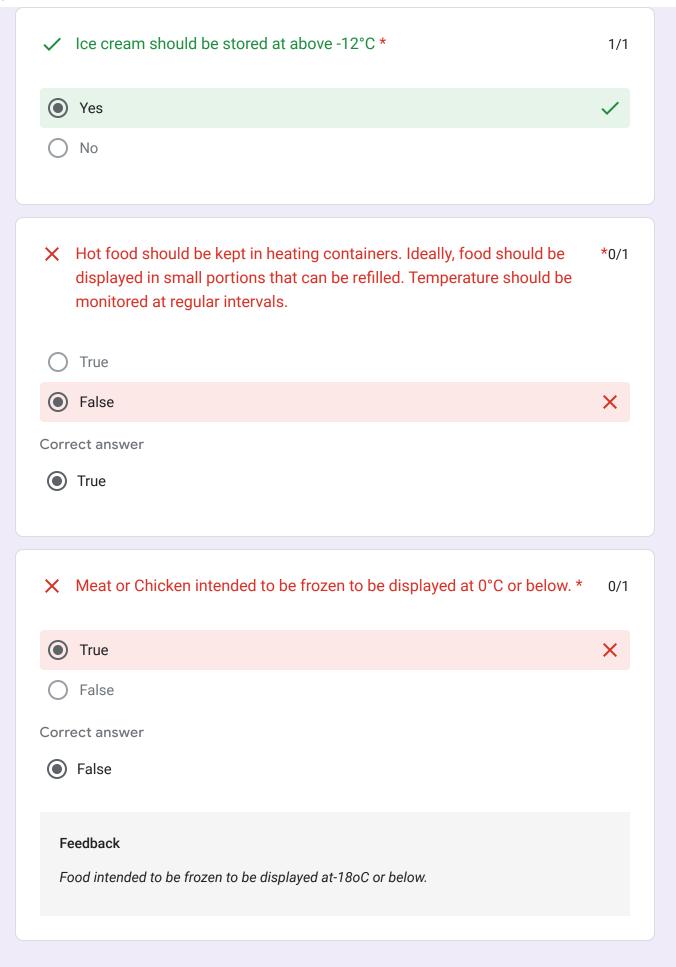
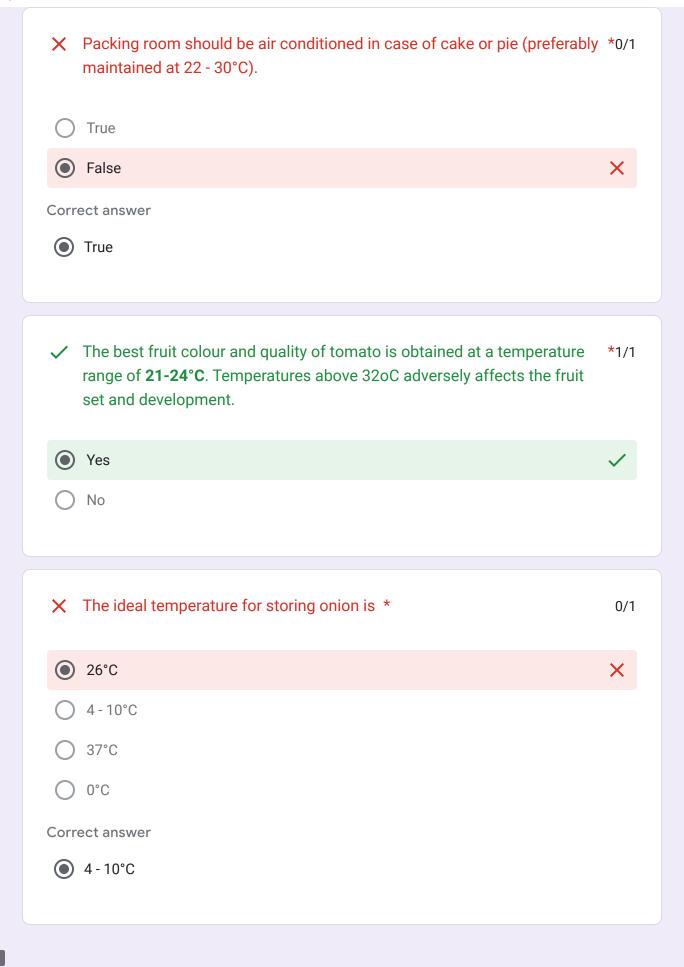
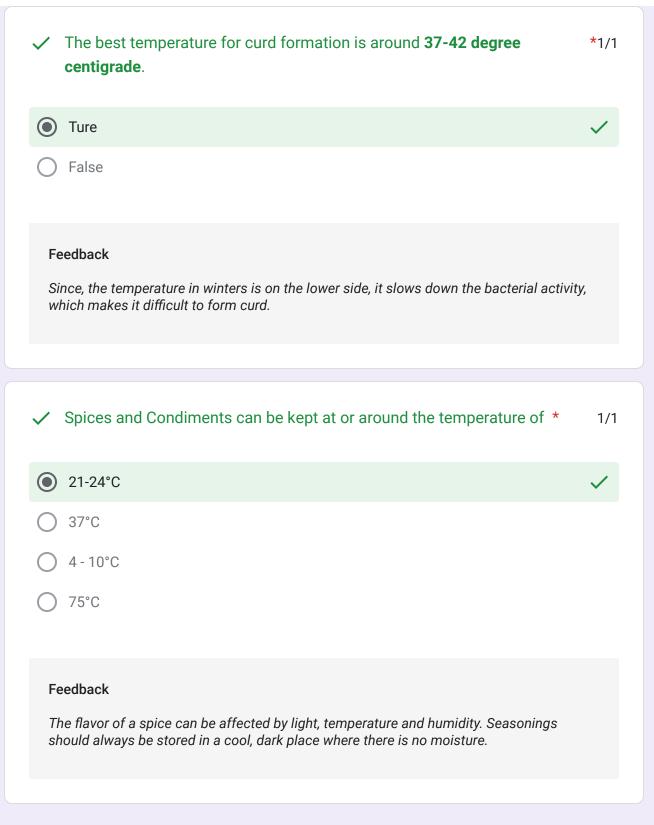


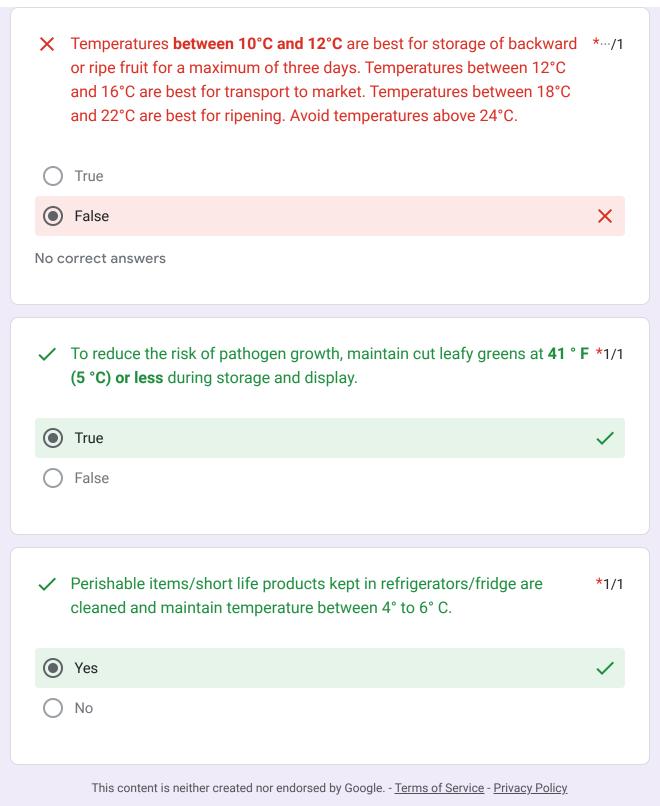
×	The core temperature and time for cooking non vegetarian food is *	0/3	
	65°C for 10 minutes		
	70°C for 2 minutes		
<b>~</b>	75°C for 15 seconds	<b>✓</b>	
	65°C for 2 minutes		
Corr	ect answer		
	65°C for 10 minutes		
<b>~</b>	70°C for 2 minutes		
	75°C for 15 seconds		
<b>✓</b>	Raw Animal Food Being cooked in a microwave oven should be: a.  Rotated or stirred throughout or midway during cooking to compensate for uneven distribution of heat, b. Heated to a temperature of at least 75°C for 15 seconds, c. Allowed to stand covered for a minimum of 2 minutes after cooking to obtain temperature equilibrium.	*1/1	
0	a is correct		
0	b is correct		
0	a and c is correct		
	a, b and c are correct		



✓ Hot food being kept at a temperature below 65oC must be consumed with 2 hours. If not, then must be reheated to 75oC for a minimum contact time of 2 minutes and may be consumed. Such food shall not be reheated/ consumed after 2 hours.	*1/1
True	<b>✓</b>
O False	
Cold food can be kept above 5oC but below 10oC for up to 2 hours but this can be done only once. If any food is left after this, it shall be discarded.	*0/1
○ Ture	
False	×
Correct answer	
Ture	
✓ Dry savouries can be at displayed at room temperature without the indication of use by date visible to consumers.	*1/1
○ True	
Partially True	<b>✓</b>
○ False	







## Google Forms

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