Supportive questions elanchezhian2712.m@gmail.com Switch account Draft saved * Indicates required question Email * Record elanchezhian2712.m@gmail.com as the email to be included with my response Name * Your answer Email * Your answer

What are the potential sources of contamination and the preventive actions for ensuring the safety of curd as a food product? Explain the types of hazards and the corresponding measures for each.

Microbiological Contamination:

Preventive Measure: Use pasteurized milk for curd preparation.

Rationale: Pasteurization eliminates harmful bacteria, reducing the risk of microbial contamination in the curd.

Cross-Contamination:

Preventive Measure: Implement proper handwashing practices.

Rationale: Thorough handwashing reduces the risk of transferring harmful microorganisms from hands to curd during handling.

Chemical Contamination:

Preventive Measure: Use food-grade containers and utensils.

Rationale: Food-grade materials prevent the introduction of chemicals or contaminants into the curd during preparation.

Physical Contamination:

Preventive Measure: Regularly inspect equipment for wear and tear.

Rationale: Routine inspections help identify and address potential physical hazards, ensuring the integrity of the curd.

Overall Preventive Measures:

Preventive Measure: Emphasize strict personal and environmental hygiene.

Rationale: Maintaining a hygienic production environment, along with personnel practicing proper hygiene, contributes to overall contamination prevention.

How would you conduct a hygiene and sanitation audit for a street food vendor? 5 points What are the criteria and indicators that you would use to evaluate their food safety performance?

Personal Hygiene (1 mark):

Indicator: Personal cleanliness of food handlers.

Criteria: Clean attire, no signs of illness, regular handwashing.

Food Storage (1 mark):

Indicator: Proper storage of raw and cooked foods. Criteria: Separation, refrigeration, labeling, and dating.

Food Handling Practices (1 mark):

Indicator: Safe and proper handling during preparation.

Criteria: Adequate cooking temperatures, separate cutting boards, proper thawing.

Cleanliness of Equipment and Utensils (1 mark):

Indicator: Cleanliness and maintenance of cooking equipment. Criteria: Regular cleaning, sanitizing, and equipment maintenance.

Documentation and Compliance (1 mark):

Indictor: Adherence to local regulations and record-keeping.

Criteria: Display of permits, proper documentation, and compliance with regulations.

What are the meanings of the following symbols that are commonly found on 5 points plastic packaging materials? Give examples of products that use these materials.



Recycling Symbol - PETE (Polyethylene Terephthalate):

Meaning: Indicates that the plastic is PETE, which is commonly used for beverage bottles and food containers.

Example Products: Water bottles, soda bottles, salad dressing containers.

Recycling Symbol - HDPE (High-Density Polyethylene):

Meaning: Denotes that the plastic is HDPE, known for its sturdiness and is used for various containers.

Example Products: Milk jugs, detergent bottles, shampoo bottles.

Recycling Symbol - PVC (Polyvinyl Chloride):

Meaning: Represents PVC, often used in packaging for household and personal care products.

Example Products: Plastic pipes, cling film, blister packaging.

Recycling Symbol - LDPE (Low-Density Polyethylene):

Meaning: Signifies LDPE, which is flexible and commonly used for plastic bags and wraps.

Example Products: Plastic grocery bags, shrink wraps, squeeze bottles.

Recycling Symbol - PP (Polypropylene):

Meaning: Indicates the use of polypropylene, a versatile plastic commonly found in packaging.

Example Products: Yogurt containers, bottle caps, disposable cutlery.

Recycling Symbol - PS (Polystyrene):

Meaning: Represents polystyrene, often used for foam packaging and disposable items.

Example Products: Styrofoam cups, meat trays, disposable plates.

Recycling Symbol - Other (or Resin Identification Code 7):

Meaning: This category includes various other plastics that don't fall into the previous categories.

Example Products: Polycarbonate containers, some baby bottles, certain food containers.

Detect the type of food additives present in the given food labels.

1 point



Your answer

Detect the type of food additives present in the given food labels.

1 point



Detect the type of food additives present in the given food labels.

1 point



Detect the type of food additives present in the given food labels.

1 point



Your answer

Detect the type of food additives present in the given food labels.

1 point





Ingredients: Cultured Pasteurized Grade A Low Fat Milk, Sugar, Strawberries, Modified Corn Starch, Nontat Milk, Kosher Gelatin, Citric Acid, Natural Flavor, Tricalcium Phoephate, Colored with Carmine and Annatto Extract, Pectin, Vitamin A Acetate, Vitamin Da. 1051. 81 FOR ACETA CONTEST MILES F

1 point



1 point



1 point



Your answer

Mention the food fortificant present in the given food label

1 point



1 point



Your answer

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