

Exercise 2

Total points 9/20 ?

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Name of the Student *

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✗ The core temperature and time for cooking vegetarian food is *

0/2

☒ 37°C for 30 minutes

✗

☐ 60°C for 10 minutes☐ 65°C for 2 minutes☐ 70°C for 2 minutes

Correct answer

☒ 60°C for 10 minutes☒ 65°C for 2 minutes

✗ The core temperature and time for cooking non vegetarian food is *

0/3

☐ 65°C for 10 minutes

☐ 70°C for 2 minutes

☒ 75°C for 15 seconds



☐ 65°C for 2 minutes

Correct answer

☒ 65°C for 10 minutes

☒ 70°C for 2 minutes

☒ 75°C for 15 seconds

✓ 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

☐ a is correct

☐ b is correct

☐ a and c is correct

☒ a, b and c are correct



✓ Ice cream should be stored at above -12°C *

1/1

☒ Yes



☐ No

✗ Hot food should be kept in heating containers. Ideally, food should be displayed in small portions that can be refilled. Temperature should be monitored at regular intervals.

*0/1

☐ True

☒ False



Correct answer

☒ True

✗ Meat or Chicken intended to be frozen to be displayed at 0°C or below. *

0/1

☒ True



☐ False

Correct answer

☒ False

Feedback

Food intended to be frozen to be displayed at -18°C or below.



✓ Hot food being kept at a temperature below 65°C must be consumed with 2 hours. If not, then must be reheated to 75°C 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 ✓

☐ False

✗ Cold food can be kept above 5°C but below 10°C 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

☐ True

☒ False ✗

Correct answer

☒ True

✓ Dry savouries can be at displayed at room temperature without the indication of use by date visible to consumers. *1/1

☐ True

☒ Partially True ✓

☐ False



✗ Packing room should be air conditioned in case of cake or pie (preferably maintained at 22 - 30°C). *0/1

☐ True

☒ False



Correct answer

☒ True

✓ The best fruit colour and quality of tomato is obtained at a temperature range of **21-24°C**. Temperatures above 32°C adversely affects the fruit set and development. *1/1

☒ Yes



☐ No

✗ The ideal temperature for storing onion is * 0/1

☒ 26°C



☐ 4 - 10°C

☐ 37°C

☐ 0°C

Correct answer

☒ 4 - 10°C



✓ The best temperature for curd formation is around **37-42 degree centigrade.**

*1/1

☒ True



☐ False

Feedback

Since, the temperature in winters is on the lower side, it slows down the bacterial activity, which makes it difficult to form curd.

✓ Spices and Condiments can be kept at or around the temperature of *

1/1

☒ 21-24°C



☐ 37°C

☐ 4 - 10°C

☐ 75°C

Feedback

The flavor of a spice can be affected by light, temperature and humidity. Seasonings should always be stored in a cool, dark place where there is no moisture.



✗ Temperatures **between 10°C and 12°C** are best for storage of backward *.../1
or ripe fruit for a maximum of three days. Temperatures between 12°C
and 16°C are best for transport to market. Temperatures between 18°C
and 22°C are best for ripening. Avoid temperatures above 24°C.

☐ True

☒ False



No correct answers

✓ To reduce the risk of pathogen growth, maintain cut leafy greens at **41 ° F** *1/1
(**5 °C**) or less during storage and display.

☒ True



☐ False

✓ Perishable items/short life products kept in refrigerators/fridge are *1/1
cleaned and maintain temperature between 4° to 6° C.

☒ Yes



☐ No

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