

- Q.20 Give examples of food safety inspections carried out by regulatory agencies to ensure compliance.
  - Q.21 Give examples of food safety risks that HACCP helps to control in food processing.
  - Q.22 Discuss how foodborne illness outbreaks can be reduced by following control measures in food establishments.

No. of Printed Pages : 4

Roll No. ....

221154B

## **Section-D**

**Note: Long answer questions. Attempt any two question out of three Questions. (2x8=16)**

- Q.23 Describe the three types of food borne hazards: biological, chemical and physical.

Q.24 Explain why personal hygiene practices are critical for food handlers in preventing contamination.

Q25 Discuss a case study where HACCP principle were successfully implemented in the food industry.

Time : 3 Hrs.

M.M. : 60

## **SECTION-A**

**Note: Multiple Choice Questions. All Questions are compulsory. (6x1=6)**

- Q.1 Why is food hygiene important in the food industry?

  - a) To increase food production
  - b) To reduce food waste
  - c) To prevent food borne illnesses
  - d) To improve the taste of food

Q.2 Which of the following is a key principle of food hygiene?

  - a) Minimizing food processing time
  - b) Controlling temperature during food storage
  - c) Reducing food production cost
  - d) Using natural ingredients

Q.3 A chemical hazard in food safety can be caused by :

  - a) Bacteria
  - b) Viruses
  - c) Pesticide residues
  - d) Bone fragments

- Q.4 What is the best practice for personal hygiene in food handling?
- Wearing jewelry while cooking
  - Regularly washing hands
  - Using disposable utensils only
  - Wearing sandals in the kitchen
- Q.5 Food contamination can be prevented by :
- Storing food in plastic bags
  - Following personal hygiene guidelines
  - Using preservatives in food
  - Cooking food at a lower temperature
- Q.6 What type of hazard is metal shards found in food?
- Biological hazard
  - Chemical hazard
  - Physical hazard
  - None of the above

### Section-B

- Note:** Objective/Completion type questions. All questions are compulsory. (6x1=6)
- Q.7 Good Manufacturing Practices (GMP) ensure that food products are produced under safe and hygienic conditions. (True/False)
- Q.8 5S methodology focuses on food safety by ensuring cleanliness and organization in the workplace. (True/False)

- Q.9 All sanitizers work effectively at any concentration level. (True/False)
- Q.10 Cleaning removes all bacteria from food equipment. (True/False)
- Q.11 HACCP focuses solely on the prevention of biological hazards. (True/False)
- Q.12 Sanitizing food equipment is done after cleaning to reduce harmful microorganisms. (True/False)

### Section-C

- Note:** Short answer type Question. Attempt any eight questions out of Ten Questions. (8x4=32)
- Q.13 Differentiate between food borne bacterial, viral and parasitic infections.
- Q.14 Give examples of food businesses that must follow FSSAI regulations for hygiene and sanitation.
- Q.15 Give example of personal hygiene practices that all food handlers must follow.
- Q.16 Discuss the importance of following cleaning schedules in food establishments.
- Q.17 Summarize the procedures for cleaning and sanitizing food contact surfaces in a food industry.
- Q.18 How Six Sigma can be applied to improve food safety and quality in the food industry.
- Q.19 How do food establishments monitor and verify food safety practices.