



Avinashilingam Institute for Home Science and Higher Education for Women

(Deemed to be University under Category 'A' by MHRD, Estd. u/s 3 of UGC Act 1956)

Re-accredited with 'A+' Grade by NAAC. Recognised by UGC Under Section 12B

Coimbatore - 641 043, Tamil Nadu, India

Bachelor's Degree Examination – August 2020

VI Semester

Class : III UG

Time : 2 Hours

Major : Food Science and Nutrition

Max. Marks: 50

15BFNC24 Food Safety, Sanitation and Hygiene

Part A

10 x 1 = 10

Choose the Correct Answer

- Chalk powder in sugar is an example of ----- adulteration.
a. incidental
b. intentional
c. accidental
d. metallic
- The physical factor affecting food spoilage is
a. pH
b. temperature
c. heavy metal
d. unclean container
- The principles of food hygiene selecting, preparing and storing food includes all except
a. separate
b. chill
c. store at right temperature
d. reuse
- Essential Commodities Act was passed in the year
a. 1954
b. 1976
c. 1955
d. 1974
- If food contains a chemical preservative, which is not stated on the label is considered as
a. faulty information
b. misbranding
c. out dated
d. expired
- The purpose of FSSAI 2006 was to ensure the availability of
a. pure food
b. branded food
c. safe and wholesome food
d. clean and neat food
- Proper plumbing prevents
a. wastage
b. cross contamination
c. shock
d. disposal
- Garbage bin is placed on a raised platform to prevent the reaching of
a. pets
b. flies
c. legged pests
d. microbes
- Biogas is made up of all except
a. animal droppings
b. human excreta
c. cans and broken glass
d. agricultural waste
- Running hands through hair or scratching the scalp tend to spread
a. Ecoli
b. micrococci
c. staphylococci
d. Bacillious

Part B

3 x 6 = 18

Answer any **Three** questions

Each answer should not exceed 400 words or two pages

11. Mention the factors affecting food spoilage.
12. Define food adulteration. Write a note on the types of food adulteration with suitable examples.
13. Elaborate on “Essential Commodities Act”.
14. Explain briefly on WTO.
15. Mention the procedure to collect an adulterated sample for analysis.
16. Write about the objectives and functions of FSSAI.
17. Explain the importance of hygiene and sanitation in a food establishment.
18. Brief out on the pest control measures.
19. Give the principles of food hygiene.
20. How will an employee in a food industry maintain personal hygiene?

Part C

2 x 11 = 22

Answer any **Two** questions

Each answer should not exceed 800 words or four pages

21. Explain in detail on “Cordex Alimentus”.
22. Write a note on misbranding and mention six simple tests for detection of common food adulterants.
23. Give the principles and applications of HACCP, in a detailed manner.
24. Mention the role of FAO and WHO in maintaining food safety and quality.
25. Enumerate on the changes in nutritive value of vegetables during cooking.
26. Explain about the mandatory standards for food safety in India.
27. Elaborate on dish washing methods and list out five advantages.
28. Explain in detail the methods of disposal of liquid waste.
29. In food establishment, environmental hygiene is thoroughly maintained-Justify the statement.
30. Write in detail on the hygienic practices to be followed while cooking and serving food.
