



Avinashilingam Institute for Home Science and Higher Education for Women
Deemed to be University Estd. u/s 3 of UGC Act 1956, Category 'A' by MHRD (now MoE)
Re-accredited with 'A++' Grade by NAAC. CGPA 3.65/4, Category I by UGC
Coimbatore - 641 043, Tamil Nadu, India
Continuous Internal Assessment – II April 2025
VI Semester

Class: III B.Sc.

Major: Food Science and Nutrition

21BFNC24-Food safety sanitation and Hygiene

Time: 2 hours

Max. Marks: 60

Course Outcomes:

1. Learn the various aspects and programmes related to food safety
2. Understand the available food laws and regulations
3. Keep pace with food safety standards both at national and international level
4. Study the importance of cleaning and sanitation in food establishments and among the food handlers

Part A

6 x 1 = 6

Circle the correct

1. The regulatory body responsible for setting food safety standards in India.
a. Bureau of Indian Standards.
b. Food Safety and Standards authority of India CO2 K1
c. National accreditation Board for testing.
d. Ministry of food processing CO2 K2
2. What is the primary responsibility of a Food analyst under the FSSAI framework?
a. conducting food business inspections,
b. Analysing food samples and submitting reports CO4 K1
c. Issuing food business licences
d. drafting food safety regulations.
3. Why are people considered the greatest threat to food safety?
.a. They use lot of chemicals in food CO4 K2
b. They are involved in food preparation at all stages
c. They store foods for long periods
d. They eat contaminated food. CO4 K2
4. The cleaning agent that is most effective to remove mineral deposits like lime scale from equipments.
a. detergents b. degreasers c. acid cleaners d. abrasive cleaners CO4 K2
5. The waste disposal method that involves combustion of waste materials at high temperature.
a. Composting b. Recycling c. Incineration d. Land filling.
6. Biogas is generated from
a. Animal droppings and agricultural wastes. b. human excreta.
c. cans, broken glass and other litter. d. polythene bags and cartons.

Part B

3x 6 = 18

Answer the following not exceeding 400 words

- 7a. How do food safety standards ensure the quality and safety of food products? CO1 K2
(or) CO1 K2
- 7.b What is the role of the designated officer after receiving the report from food analyst's . CO2 K2
- 8.a. How is garbage bin used in waste disposal. CO2 K3
(or) CO2 K3
- 8.b. what is the need for pest control. Justify. CO4 K2
- 9.a. How do rodents infest food commodities. Write about prevention of rodent infestation
(or)
- 9.b. write a note on hygienic practices in handling food.

Part C

3 x 12 = 36

Answer the following not exceeding 800 words

- 10.a. How does FSSAI ensure compliance with food safety standards in India?. CO1 K2
(or)
- 10.b. What are the roles and responsibilities of a food analyst . CO2 K3
- 11.a. Briefly outline aerobic composting of waste using worms. CO2 K3
(or)
- 11.b. Write in detail about the different types of waste generated in food industry and its disposal methods. CO2 K3
CO3 K3
- 12.a. Enumerate the types of cleaning agents and its functions. CO4 K2
(or)
- 12.b. Justify the need for implementing training programme for health personnels.

Staff Incharge: Dr.S.Thilakavathy

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