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**B.M.S COLLEGE FOR WOMEN AUTONOMOUS**  
**BENGALURU – 560004**  
**SEMESTER END EXAMINATION – JANUARY/FEBRUARY 2023**

**B.Sc. Clinical Nutrition and Dietetics- I Semester**

**FOOD SANITATION AND HYGIENE**  
**(NEP Scheme 2021-22 onwards)**

**Course Code: CND1DSC03**

**Duration: 2 ½ Hours**

**QP Code:1044**

**Max marks: 60**

**Instructions: 1. Answer all the sections.**

**2. Draw diagrams wherever necessary.**

**SECTION-A**

**I. Answer any FOUR of the following. Each question carries TWO marks.**

**(4x2=8)**

1. Define the term sanitation.
2. Write the importance of use of protective clothing in food preparation.
3. Mention any two advantages of dry food storage.
4. List two spoilage indicators of canned food.
5. Mention any two proper ways to store utensils and equipments?
6. How sanitization is different compared to cleaning?

**SECTION-B**

**II. Answer any FOUR of the following. Each question carries FIVE marks.**

**(4x5=20)**

7. Discuss the significance of sanitation in hospital kitchens.
8. Give the FSSAI guidelines for safe food handling and hygiene practices.
9. Briefly explain the storage of specific foods.
10. Write the different methods to use the left-over foods safely.
11. Give the importance of developing a cleaning programme.
12. Explain the procedure of three sink method.

## SECTION-C

**III. Answer any FOUR of the following. Each question carries EIGHT marks.**

**(4x8=32)**

13. Explain the different types of microorganisms involved in food spoilage.
14. i. What are the key practices for ensuring the food sanitation?  
ii. Brief about the metal contamination in food and its effect on the body.
15. Write the classification of waste and any three methods of disposal of waste.
16. i. Write any four basic rules to be followed during food service.  
ii. Differentiate between refrigerated storage and freezer storage (any two).
17. Discuss i. any two methods of pest control.  
ii. importance of cleaning of premises.
18. Explain the different types of cleaning agents. List the advantages and disadvantages.

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