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B.M.S COLLEGE FOR WOMEN, AUTONOMOUS
BENGALURU – 560004
SEMESTER END EXAMINATION –SEPTEMBER 2023

Open Elective - II Semester
FUNDAMENTALS OF FOOD SAFETY AND HYGIENE
(NEP Scheme 2021-22 onwards F/R)

Course Code: CND2OE2

Duration: 2 ½ Hours

QP Code: 2209

Max. Marks: 60

Instructions: All parts are compulsory.

PART - A

I. Answer any four of the following

(4X2=8)

1. Define the term food safety.
2. What is FIFO stands for in nutrition?
3. Write any two characteristics of a good quality fresh food.
4. Write the full form of FSSAI.
5. Name any two sources of contamination of food.
6. What is food stock rotation?

PART - B

II. Answer any four of the following

(4X5=20)

1. Discuss the Major functions of FSSAI.
2. What is food safety? Explain four steps to food safety in detail.
3. What is the purpose of food sanitation?
4. Write a short note on microbial contamination.
5. What is food poisoning? Mention the factors and symptoms of food poisoning.
6. Give the classification of cross contamination with examples.

PART - C

III. Answer any four of the following

(4X8=32)

1. i. What is food adulteration? Discuss the classification with suitable examples.
ii. Discuss in detail the safety aspects of water and beverages.
2. i. How to get FSSAI license for cloud kitchen in India.
ii. Write in detail the safety assessment of pesticide residues in food.
3. Briefly explain the chemical and irradiation methods of food protection.

4. i. Why food workers education and training are important?
 - ii. Describe the food borne illness-based risk factors.
5. i. Explain temperature control in food safety.
 - ii. Explain the importance of personal hygiene for food handlers.
6. Explain the importance of protective clothing and first aid in Food hygiene.
