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B.M.S COLLEGE FOR WOMEN
BENGALURU – 560004
I SEMESTER END EXAMINATION – JAN/FEB - 2024

B.Sc CND: FOOD SANITATION AND HYGIENE
(NEP Scheme 2021-22 onwards)

Course Code: CND1DSC03
Duration: 2 ½ Hours

QP Code:1043
Max. Marks: 60

Instructions: All parts are compulsory.

PART - A

I. Answer any FOUR of the following

(4×2=8)

1. Define food safety.
2. What is the Danger zone in food sanitation?
3. Mention any two types of food storage.
4. What is off-site services?
5. How to use leftover food safely?
6. Enlist any two-pest control method.

PART - B

II. Answer any FOUR of the following

(4×5=20)

1. List 5 guidelines of FSSAI for safe food handling and hygiene practices.
2. Explain the importance of personal hygiene in large food preparation establishments.
3. Elaborate on Inspection procedures in purchasing and storage.
4. Differentiate between refrigerated storage and freezer storage.
5. What are the different pest control methods? Why are they important?
6. Explain the sanitization of food contact surfaces.

PART - C

III. Answer any FOUR of the following

(4×8=32)

1. Write in detail about the significance of sanitation in a Hospital Kitchen.
2. What is food-borne illnesses? How to prevent them?
3. Explain in detail the classification of waste and methods of disposal.
4. How to develop a cleaning program for the food catering unit?
5. Write the advantages and disadvantages of machine dishwashing.
6. List out any 8 guidelines for general storage.

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