

Questions Paper**(Marks allotted - Ques 1- 25 - 2 marks each & ques 26-27 - 15 marks each Total - 80 marks)****Please tick mark only on the correct answer**

1. How to restore frozen food which has been thawed?
 - a) Refreeze to -18 deg Celsius
 - b) Refrigerate it to 5 deg Celsius
 - c) Room temp at 30 deg Celsius
 - d) **Discard**

2. Chemicals used for pest control should be approved by?
 - a) Food Safety & Standards Authority of India
 - b) Central Drug Standard Control Organization
 - c) **Insecticide Control Board of India**
 - d) Ministry of Environment, Forest and Climate Change

3. If there are chiller and freezers at catering/kitchen site then there is no need for temperature control any food during transport for any duration.
 - a) True
 - b) **False**

4. Who can select the auditor for Auditing agency?
 - a) Quality Council of India
 - b) Food Safety & Standards Authority of India
 - c) FICSI (Food Processing Sector Skill Council)
 - d) **Auditing Agency**

5. A distributor transports marinated chicken tikka and cookies to the bakery shop. Can he utilize the same vehicle?
 - a) Yes
 - b) **Yes, after appropriate partition**
 - c) May be
 - d) No

6. What is the minimum number of auditors required for Hygiene Rating Auditing Agency?
 - a) One
 - b) Two
 - c) **Three**
 - d) Four

7. If the auditing agency has high volume of audit work and is unable to contract sufficient auditors to conduct the audits, then they can partner with other auditing agency to conduct audits?
 - a) Yes, it is allowed
 - b) **No, it is not allowed**
 - c) Yes, it is allowed with prior informing to QCI

d) Yes, it is allowed with prior informing to FSSAI

8. Prepared hot food shall not be served after 2 and half hours of preparation without reheating.

a) True

b) False

9. When there is a serious failure in the FSMS of the Catering Establishment, which may result in adverse health consequence possibly even fatal, the auditor shall report such findings to FSSAI within how many hours?

a) Six hours

b) Twelve hours

c) Twenty-Four hours

d) Forty-eight hours

10. During the monsoon, the drain in the shop floor overflows. What should the manufacturer do?

a) Raise the level of the working slab and continue work

b) Wait for the water to recede and clean subsequently

c) Periodic cleaning of the drains to ensure that drains are not clogged to avoid overflowing

11. It is not mandatory for packaging material for wholesaler package to comply with FSS (Packaging) Regulation, 2018

a) Yes

b) No

12. Process flow from raw material receiving to serving area should be unidirectional to

a) Avoid the confusion among staff

b) To avoid the cross contamination

c) to save cost

d) Not required

13. Ice cream storing temperature is

a) 16 to 23 degree Celsius

b) 0 to 5 degree Celsius

c) -18 to -23 degree Celsius

d) Nil

14. The flow of drain water must be opposite to the flow of food preparation and drain must be closed.

a) True

b) False

15. "The sequence of the stages and operations involved in the production, processing, distribution, storage and handling of a food and its ingredients, from primary production to consumption" is called:

a. The food chain.

b. Food safety management.

c. HACCP planning

d. Manufacturing process.

e. none of the above.

16. Frying can be done with the same oil as many times as required after sieving.

a) True

b) False

17. Hygiene audits are used to verify

a. the number of persons who wash their hands.

b. **the extent to which food safety requirements are fulfilled.**

c. that all suppliers to the organization have ISO 22000 certification.

d. all of the above.

e. none of the above.

18. HACCP includes:

a. occupational health and safety requirements.

b. food safety costing.

c. Pest control requirements.

d. **Hazard analysis**

e. all of the above

19. Prepared chutneys are kept in cooler at 5 degrees Celsius because it can enhance taste.

a) True

b) False

20. Hot case is safe only for

a) Cooking food

b) **Hot Holding**

c) Reheating hot food

d) All of the above

21. Waste Handling process includes?

a) Proper identification of the waste category

b) Appreciate place of disposal as per nature of waste

c) **both a & b**

d) None of the above

22. A bakery shop owner plans to sell toys to expand his business and starts manufacturing stuff toys at his shopfloor along with bakery item. Is it allowed?

a) Yes

b) Yes, after segregating space for both activities

c) Yes, after creating proper partition.

d) **No, it is not allowed**

23. Which of the following is incorrect?

a) Store chemicals on or near a food preparation area

b) Store chemicals in their originally labelled containers

c) Use food storage containers to store, transport or mix chemicals

d) **Both a & c**

24. Cross- Contamination can occur from?

a) Food to food

b) Hand to food

c) Equipment to food

d) **All of the above**

25. A good Storage Practice is

- a) Arranging the cartons/bags and stacking them to 9 ft.
- b) Arranging the cartons/bags and keeping them 1.5 Ft away from the walls and 6 inches above the floor
- c) Arranging the cartons and keeping them 3cms above the ground
- d) none of the above

Descriptive questions: -

Q1. Explain with examples five reasons for food spoilage.

- Lack of controlled conditions like temperature, humidity
- Unhygienic & unsanitary conditions
- Improper cooking methods
- Cross contamination
- Poor manufacturing practices
- Poor storage conditions
- Failure of Pest Management
- Poor personal hygiene

Q2. As an auditor what do you think are five major PRPs/GMPs which are important in context of Catering Industry. Elaborate. What evidences you can look for assessing the compliance of those GMPs?

-Personnel Hygiene

- Pest Control

-Cleaning and sanitization

- Facilities like temp control, Waste Control, good infrastructure etc

-Raw material Quality

Evidences can be collected through facility visit, document & record verification like-pest control agreement & monitoring records, medical certificates, cleaning records, usage of sanitizers, cooking,serving & storage temperature monitoring system, raw material checks & its records