

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

Q1. Pest control is a method of

A pest incidence, source identification, choosing right application and controlling

B Choosing chemicals and dilution for application

C Keep increasing concentration of chemicals as incidence increases

D none of the above

Q2. _____, if not disposed in a scientific manner it can breed pest and micro-organisms which is a threat to food safety.

a. Physical hazard

b. Chemical Hazard

c. **Waste**

d. Allergens

Q3. Hot case is safe only for

A Cooking food

B Hot Holding

C Reheating hot food

D both b & c

Q4. Supply of raw material should be

A In authorized transport

B before time

C in clean vehicles at appropriate temperature

D both b & c

Q5. Vendors have to

A Represent reputed brands

B Give attractive packing

C Be licensed or registered under FSSAI

D all of the above

Q6. Recommended strength of chlorinated water for sanitizing fruits and vegetable is ...

a) 50 ppm - 100 ppm b) 200 ppm c) 20 ppm d) 250 ppm

Q7. 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 all of the above

Q8. Thawing is safe only when

a) It is soaked in hot water

b) It is done in a wash basin directly

c) It is brought down slowly from freezing and washed in running water

d) None of the above

Q9. Ice cream storage temperature must be

- a) A -10 to -16 degree Celsius
- B 0 to 5 degree Celsius
- C (-18) to (-23) degree Celsius**
- D 8 to 14deg C

Q10. Fish are handled by materials department

- A With a pre inspection and proper temperature handling and storing**
- B Direct cold storage and handover to kitchen
- C Both a & b
- D None

Q11. No prepared hot food shall be served if

- a) 30 minutes has elapsed
- b) only 24 hours has passed
- c) if has crossed 2 and a half hours after preparation**
- d) None of the above

Q12. What bacteria needs to grow?

- a) a. Temp. zone b. Time c. Moisture & Protein rich food e. Both a & b **e. All of the above**

Q13. Reheating of non-vegetarian food must be

- a) More than 60°C
- b) More than 80°C
- c) More than 74°C**
- d) More than 55°C

Q14. Insecticides /Pesticides can be used in food handling areas with covered food containers
True/False

Q15. Equipment and containers for handling food shall be

- a. Made of corrosion free materials** b. Painted
- c. Can be used for multiple purposes then cooking d)both a & b

Q16. Cut fruits transported for outdoor catering must be

- a) Kept covered & under 5°C vehicle**
- b) Kept in freezer van
- c) Wrapped and kept in AC car
- d) Both a & c

Q17. FSSAI permits use of synthetic food colour in

- A All Restaurant foods
- B Select Indian Sweets items**
- C both
- D none of the above

Q18. Chiller req for

- A Ice cream, frozen peas
- B Oil, rice, sugar
- C prepared chutney, cut fruits, salad

D both a & c

Q19. Mark True or False)

The flow of drain water must be opposite to the flow of food preparation and drain must be closed.-**True**

Q20. A good storage has

- a) Digital alarms
- b) Proper date/time tag with all items properly covered**
- c) Good design and attractive racks
- d) All of the above

Q21.FSS Act 2006 defines **Food Safety Management System (FSMS)** means the adoption of

- a. GMP & GHP
- b. HACCP
- c. Relevant Food safety Regulations
- d. All of the above**

Q22.When storing raw meat in a refrigerator, storage of ready to eat food should be at bottom shelf.

True / **False**

Q23.Sources of Chemical Hazards include

- a. Personnel
- b. Industrial emissions
- c. Agricultural practices
- d. Both b & C**
- e. All a, b, c

Q24. Food Hazards can be present in food when reduced to an acceptable level.

True/False

Q25. Describe at least 5 good hygiene and manufacturing practices to be followed before handling food in kitchen.

-Hand washing

-Cleaning and washing of raw materials

-Cleaning of equipments and contact surfaces

-Checking of raw materials

-use of material stored at right temp.

-Cleaning of area

Q26. Explain types of hazards with examples relevant to Catering Industry

Physical, Chemical, Biological, Allergen