

(ENGLISH)

[TIME ALLOWED — 3 HOURS]

(MARKS — 100)

HYGIENE (THEORY-II)

Instructions.—(1) All questions are *compulsory*.
(2) Figures to the right indicate *full* marks.

| | Marks |
|--|-------|
| 1. (a) Write the full forms of the following (any <i>five</i>) :— (i) N.E.A.A. (ii) R.D.A. (iii) P.E.M. (iv) G.I.T. (v) R.N.A. (vi) H.A.C.C.P. | 5 |
| (b) Define the following (any <i>five</i>) :— (i) Bacteria (ii) Contaminated food (iii) Danger Zone (iv) Catabolism (v) Communicable disease (vi) Food borne illness. | 10 |
| (c) Name the adulterants present in the following substances :— (i) Tea leaves (ii) Red Chill-powder (iii) Ghee (iv) Lentils (v) Sugar. | 5 |
| 2. Attempt any <i>two</i> of the following :— (a) Explain the digestion of food in body. (b) Write the effect of heat on Minerals and Vitamins. (c) Define the Hygiene. Write about its importance in everyday life. (d) Write a note on Sorting of Foods. | 16 |

[Turn over]

3. Answers any *two* of the following :— 16
- (a) Explain in brief about the clothing of the food-handler.
 - (b) Name the Nutrients of importance in our food.
 - (c) List the different methods of garbage disposal with their advantages.
 - (d) Write a note on physical properties of food raw materials.
4. Answer in brief any *two* of the following :— 16
- (a) How will you manage garbage disposal ?
 - (b) List the various dish washing methods with their advantages.
 - (c) Write a note on pest control.
 - (d) List the major sources of water to our body.
5. Write short notes on (any *four*) :— 16
- (a) Toxins
 - (b) Minerals
 - (c) Storage of dry food items.
 - (d) Food poisoning
 - (e) Methods of grading of food.
6. Answer in brief any *two* of the following :— 16
- (a) Define the Sanitation. Write the importance of personal hygiene for food handlers.
 - (b) What is Nutrition ? Explain the basic food groups and their role in balanced diet.
 - (c) Give the guidelines for Food Storage.
 - (d) What is contamination ? What measures will you take to avoid contamination of food ?
-