

ASSIGNMENT SET-26

**Mugberia Gangadhar Mahavidyalaya**



**Department of Nutrition**  
**B.Sc.Hon(CBCS)**  
**Semester-V**  
**Paper Code:-DSE-1T**

1. Explain the significance of personal hygiene in food handling practices.
2. Describe the role of cross-contamination in food borne illnesses.
3. Discuss the importance of temperature control in preventing food borne diseases.
4. Explain the concept of the "Danger Zone" in food safety and its implications.
5. Describe the proper procedures for washing fruits and vegetables to ensure food safety.
6. Explain why proper hand washing is crucial in food handling and preparation.
7. Discuss the principles of proper storage to prevent food spoilage and contamination.
8. Describe the critical steps in cleaning and sanitizing kitchen equipment.
9. Explain the significance of food labeling in ensuring consumer safety.
10. Discuss the potential risks associated with improper thawing of frozen foods.
11. Describe the importance of pest control in maintaining food safety standards.
12. Explain the role of government regulations in ensuring food safety and sanitation.
13. Discuss the dangers of reusing cooking oil and methods to maintain its quality.
14. Explain the difference between cleaning, sanitizing, and disinfecting in food establishments.
15. Describe the proper handling and disposal of food waste to prevent contamination.
16. Discuss the significance of food allergen awareness in food preparation.
17. Explain the risks associated with undercooked meats and ways to prevent them.
18. Describe the steps involved in creating a food safety plan for a restaurant or food establishment.
19. Discuss the impact of proper employee training on maintaining food safety standards.
20. Explain the importance of regular inspections and audits in ensuring food safety compliance