



SNS COLLEGE OF NURSING, COIMBATORE
B.SC NURSING- FIRST YEAR II SEMESTER
APPLIED NUTRITION AND DIETITICS (NUTR-140)

UNIT – 5

TOPIC – FOOD SAFETY

WORD SEARCH

Find the hidden words in the grid below. Words can be found horizontally, vertically, and diagonally, in any direction (forwards or backwards). All words are taken directly from the provided sources on food safety.

S	E	T	Y	F	A	S	D	O	O	F
E	S	T	A	H	W	G	A	R	B	A
P	A	S	T	E	U	R	I	Z	E	G
A	N	I	T	A	T	I	O	N	A	M
R	I	E	A	R	E	H	A	Z	R	A
A	T	N	C	I	H	Y	G	I	E	N
T	A	A	C	H	G	A	R	U	C	G
E	S	T	O	R	A	G	E	O	O	L
F	S	S	A	I	L	K	I	M	K	E
S	H	Y	G	I	E	N	E	G	G	S
C	O	O	K	I	N	G	H	E	A	T



Word List & Clues ; Use these clues, based on the provided sources, to identify the words hidden in the puzzle.

1. A scientific method for preparing and storing food to prevent foodborne illness.
2. The practice of properly chilling and cooking food, as well as avoiding cross-contamination, to prevent the spread of bacteria.
3. A key principle to avoid cross-contamination is to keep raw and cooked foods apart.
4. Improper conditions for this process, such as incorrect temperature or humidity, can make food hazardous.
5. The process of subjecting food to the action of heat to sterilize it and make it safe for consumption.
6. A process of heating milk to destroy pathogens while causing minimal changes to its composition and flavor.
7. This, along with environmental hygiene, is critical in the areas where food is delivered, prepared, and served.
8. A voluntary standard in India, derived from "Agricultural Marketing," that ensures the quality and purity of agricultural products.
9. The autonomous body established under the Food Safety and Standards Act, 2006, to regulate food safety in India.
10. Contaminated and adulterated foods are major causes of foodborne illnesses and constitute a health hazard.
11. Naturally occurring poisonous substances, such as mycotoxins or lectins, that can cause disease if consumed in large amounts.
12. A common vehicle for disease agents like Tubercle bacilli that requires pasteurization to be safe

ANSWERS

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|---------------|---------------|
| 1. SAFETY | 7. SANITATION |
| 2. HYGIENE | 8. AGMARK |
| 3. SEPARATE | 9. FSSAI |
| 4. STORAGE | 10. HAZARD |
| 5. COOKING | 11. TOXINS |
| 6. PASTEURIZE | 12. MILK |