



Class 12 Home Science PYQ

HE2: Food Quality and Food Safety

Chapter-wise board-style practice for the 2026-27 syllabus. This pack is prepared from NCERT themes because the local chapterwise PYQ sheet has no Class 12 Home Science worksheet.

Source note: This is not a reproduced board-paper extract. It is a transparent NCERT-theme-based practice set covering food hazards, food-borne illness, quality control, food standards, FSSAI, hygiene and safety management.

Section	Marks	Count
Very Short Answer	1 mark	8
Short Answer	2 marks	6
Three-Mark Questions	3 marks	6
Long Answer	5 marks	4
Case-Based Practice	4 marks	3

Very Short Answer

1 mark each

- 1 Define food safety.
- 2 What is meant by food quality?
- 3 Name one physical hazard that may contaminate food.
- 4 What is a food-borne pathogen?
- 5 Write the full form of FSSAI.
- 6 What is food adulteration?
- 7 Name one chemical hazard in food.
- 8 Why is safe water important in food preparation?

Short Answer

2 marks each

- 1 Differentiate between toxicity and hazard with one food example.
- 2 Mention two reasons why food safety has become important in India.
- 3 Write two examples each of physical and chemical hazards in food.
- 4 Why should packaged foods follow standards and labelling rules?
- 5 State two ways in which food handlers can prevent contamination.
- 6 How can poor storage lead to food-borne illness?

Three-Mark Questions

3 marks each

- 1 Explain physical, chemical and biological hazards in food with suitable examples.
- 2 Describe three factors that increase the risk of food contamination in commercial food service.
- 3 How do national and international food standards protect consumers and trade?
- 4 Explain the role of testing, inspection and quality control in food safety.
- 5 Write three points to prevent food-borne illness while preparing food in bulk.
- 6 Why are pesticides, additives and cleaning chemicals monitored in food safety systems?

Long Answer

5 marks each

- 1 Discuss the importance of food quality and food safety for public health, trade and consumer confidence.
- 2 Explain how food-borne illnesses occur and how they can be prevented at home and in food service units.

- 3 Describe the need for food standards, risk assessment and safety management systems in the modern food industry.
- 4 Analyse career opportunities related to food testing, quality assurance, food safety management and regulation.

Case-Based Practice

4 marks each

- 1 A school canteen stores cooked snacks for several hours before serving. Suggest four food safety steps it should follow.
- 2 A packaged spice sample is suspected to contain non-permitted colour. Identify four checks or actions needed to protect consumers.
- 3 A community kitchen reports repeated stomach infections after meals. Explain four possible causes linked with hazards and hygiene.

Quick Revision Grid

Topic	Must revise	Common error to avoid
Food safety	assurance that food is safe for intended use	using only cleanliness points
Hazards	physical, chemical and biological hazards	mixing hazard with toxicity
Food-borne illness	infection, poisoning, contamination and spoilage	ignoring time and temperature
Standards	FSSAI, testing, labelling and quality control	making rules without purpose
Management	hygiene, safe water, storage, inspection and labelling	control with consumer health

Answer Writing Map

- Start with the exact term: food safety, food quality, hazard, toxicity, adulteration or food-borne illness.
- Add the category of hazard and one concrete example from food handling, storage or processing.
- For long answers, organise points under cause, risk, standard, prevention and consumer protection.
- Close with public health, quality assurance, safe trade or consumer confidence.