

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)

BVoc DEGREE EXAMINATION MAY 2017
(First Semester)

Branch - **HOSPITALITY MANAGEMENT**

FOOD SAFETY & HYGIENE

Time : Three Hours

Maximum : 75 Marks

SECTION-A (20 Marks)

Answer **ALL** questions

ALL questions carry **EQUAL** marks (10 x 2 = 20)

- 1 Define food safety.
- 2 What is contamination?
- 3 What do you mean by food poisoning?
- 4 How do you store the food?
- 5 How do you control the wastage of food?
- 6 Define sanitize.
- 7 What are the equipments and utensils for diet kitchen?
- 8 How do you store outdoor cloths?
- 9 What is personal hygiene?
- 10 Expand FSSAI.

SECTION - B (25 Marks)

Answer **ALL** Questions

ALL Questions Carry **EQUAL** Marks (5 x 5 = 25)

- 11 a Explain the importance of food safety in hotel.
OR
b Illustrate the types of contamination of food.
- 12 a Classify the food borne diseases.
OR
b Explain the principles and method of food preservation.
- 13 a Illustrate the types of cleaning equipments used in kitchen.
OR
b Describe the method of disposal of waste.
- 14 a Explain the types of wall and floor ceiling used in hotel industry.
OR
b Why the lighting and ventilation need for hotel industry?
- 15 a Explain the necessity of personal appearance for staff.
OR
b Describe the quality and attributes of food standard.

SECTION - C (30 Marks)

Answer any **THREE** Questions

ALL Questions Carry **EQUAL** Marks (3 x 10 = 30)

- 16 Illustrate the types and characteristics of food micro organism.
- 17 Briefly explain about direct and indirect cross contamination of food.
- 18 Explain the various types of garbage disposal in hotel.
- 19 Illustrate the importance of well designed food preparation area.
- 20 Brief the benefits and uses of HACCP in food industry.

Z-Z-Z

END