

**PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)**

**BSc DEGREE EXAMINATION DECEMBER 2017
(First Semester)**

Branch - **CATERING SCIENCE & HOTEL MANAGEMENT**

FOOD SAFETY & NUTRITION

Time : Three Hours

Maximum : 75 Marks

SECTION-A (20 Marks)

Answer **ALL** questions

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

- 1 What are the five groups of microorganisms?
- 2 What are the naturally occurring toxicants present in "Green Potatoes"?
- 3 What is food poisoning?
- 4 What is the danger zone in cooking?
- 5 What is the other term for garbage?
- 6 Expand HACCP & ISO.
- 7 List any four food sources of protein.
- 8 What are the fat soluble vitamins?
- 9 What is balanced diet?
- 10 List four foods which belong to the protective food group.

SECTION - B (25 Marks)

Answer **ALL** Questions

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

- 11 a Write about the benefits of microorganism in food.
OR
b Write the reasons for food spoilage.
- 12 a What is a disease? Classify them,
OR
b List down the methods of food preservation. Discuss any one in detail.
- 13 a Brief any two types of accidents which occur in a star Hotel.
OR
b What do you mean by food hazard? Discuss its types.
- 14 a List the seven major minerals? Describe the functions of minerals in general.
OR
b Write the functions & daily requirement of water.
- 15 a Why does weekly holiday necessary for all employees?
OR
b What are the points to be followed while reheating the food?

SECTION - C 130 Marks)

Answer any **THREE** Questions

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

- 16 Explain in detail about the common food borne microorganisms.
- 17 Classify food borne illness with examples & how to control food borne illnesses?
- 18 Explain the seven steps of HACCP principles.
- 19 Describe the important functions of carbohydrates and proteins. List down its sources available in foods.
- 20 Discuss the five basic food groups in a Balanced diet.