

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)

BSc DEGREE EXAMINATION DECEMBER 2023
(First Semester)

Branch – CATERING SCIENCE AND HOTEL MANAGEMENT

HYGIENE AND FOOD SAFETY PRACTICES/ HYGIENE & SANITATION

Time: Three Hours

Maximum: 75 Marks

SECTION-A (10 Marks)

Answer ALL questions

ALL questions carry EQUAL marks

(10 × 1 = 10)

Module No.	Question No.	Question	K Level	CO
1	1	Find the correct expansion of 'Bw'. a) Below weight b) Body weight c) Benchmarked weight d) Born weight	K1	CO1
	2	Relate the right one from the following to the sleep pattern. a) Relaxed Eye Movement b) Reduced Eye Movement c) Rapid Eye Movement d) Relative Eye Movement	K1	CO1
2	3	Name the bacteria that causes Salmonellosis. a) Salmonella b) Septicaemia c) Listeria monocytogenes d) Prions	K1	CO2
	4	4. Which of the following is a tapeworm from beef? a) Shigella b) Taenia solium c) Taenia saginata d) Toxoplasma gondii	K1	CO2
3	5	5. Show the errors that occur during food preparation. a) Reheating of leftover food b) Slow cooling of food at room temperature before refrigerating it c) Undercooking meat, poultry or seafood d) All of the above	K1	CO3
	6	Select the correct amount of urea content in the milk a) Shall not be more than 700 ppm b) Shall not be more than 800 ppm c) Shall not be more than 900 ppm d) Shall not be more than 1000 ppm	K1	CO3
4	7	The temperature of water that makes it ideal for sanitizing is a) 62° C b) 72° C c) 82° C d) 92° C	K1	CO4
	8	Pesticide that targets reptiles is a) Avicide b) Fungicide c) Acaricide d) Herpeicide	K1	CO4
5	9	9. The product prepared from milk from which almost all the milk fat has been removed mechanically is a) Skimmed Milk b) Solvent Milk c) Soluble Milk d) Standardized Milk	K1	CO5
	10	Label the apt expansion for SRM a) Sanitation Risk Management b) Security Risk Management c) Sensory Risk Management d) Surface Risk Management	K1	CO5

Cont...

SECTION - B (35 Marks)

Answer ALL questions

ALL questions carry EQUAL Marks (5 × 7 = 35)

Module No.	Question No.	Question	K Level	CO
1	11.a.	Outline the importance of Hygiene and Sanitation in Hotel Industry.	K2	CO1
	(OR)			
	11.b.	Infer the significance of rest and exercise for a healthy living.		
2	12.a.	Develop mechanism to control microbial growth in food.	K3	CO2
	(OR)			
	12.b.	Discuss the importance of food labels.		
3	13.a.	Summarize the basic rules to be observed during food service.	K2	CO3
	(OR)			
	13.b.	Illustrate with examples the protective methods to display food in cafeterias and fast food counters.		
4	14.a.	Explain the need for cleaning and sanitizing.	K3	CO4
	(OR)			
	14.b.	Construct an essay on the types of cleaning equipments.		
5	15.a.	Interpret the importance of Quality Standards.	K3	CO5
	(OR)			
	15.b.	Outline the types of hazards		

SECTION -C (30 Marks)

Answer ANY THREE questions

ALL questions carry EQUAL Marks (3 × 10 = 30)

Module No.	Question No.	Question	K Level	CO
1	16	Evaluate the types of accidents that commonly occur in catering establishments.	K4	CO1
2	17	Determine the types of contaminants in food.	K4	CO2
3	18	Estimate the Common faults in food preparation.	K4	CO3
4	19	Plan out a procedure for Storage and disposal of waste.	K4	CO4
5	20	Elaborate on 'Sanitation Risk Management'.	K4	CO5

Z-Z-Z END