

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)

BVoc DEGREE EXAMINATION MAY 2024
(First Semester)

Branch – HOSPITALITY MANAGEMENT

FOOD SCIENCE SAFETY & HYGIENE

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	1Maintain water balance in body a) Blood protein b) Milk protein c) Plasma protein d) All the above	K1	CO1
	2	Lipids are insoluble in a) Fat b) Water c) Oil d) both A and C	K2	CO1
2	3	The preservation technique using radiation is a) Heat sterilization b) Cold sterilization c) Sterilization d) Dry sterilization	K1	CO2
	4	A substance intentionally added that preserves flavor and improve taste is called a) Food additive b) Food adulterant c) Food contaminant d) Food Material	K2	CO2
3	5	Kitchen personnel shall be medically examined. a) Once in a year b) Once in a week c) Once in a month d) None of the above	K2	CO3
	6	Most hygiene method of hand drying. a) Disposable paper b) Hot dryer c) roller towel d) Hand towel	K1	CO3
4	7	The provision of a safe working environment known as a) Workplace Safety b) First Aid c) Hygiene d) Waste Management	K1	CO4
	8	A profession aimed at controlling and extinguishing fire a) Preserve life b) To promote c) Worsening d) Firefighting	K2	CO4
5	9	A full form of HACCP. a) Hotel Analysis Critical Control Point b) Hazard Analysis Critical Control Point c) Hotel Analysis Critical Control Power d) Hazard Analysis Crime Contro Power	K1	CO5
	10	ISO requires for a) Monitor b) Measure c) Analyze and evaluate d) All the Above	K2	CO5

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.	Apply a basic nutrients of food	K3	CO1
		(OR)		
	11.b.	Develop a food guide pyramid.		
2	12.a.	Examine Causes of food spoilage.	K4	CO2
		(OR)		
	12.b.	Categorize the types of food adulteration.		

Cont...

3	13.a.	Determine Cleaning and disinfection of work place.	K4	CO3
	(OR)			
	13.b.	Survey different types of waste disposal.		
4	14.a.	List out points of prevent the accident in work place.	K4	CO4
	(OR)			
	14.b.	Mention the safety instruction to kitchen staff.		
5	15.a.	Prioritize different types of Hazards.	K5	CO5
	(OR)			
	15.b.	Estimate the Sanitation risk management.		

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	Appraise balanced diet and its food groups.	K5	CO1
2	17	Assume a method of food preservation	K4	CO2
3	18	Discuss the Personal hygiene and sanitary practices in hospitality industry.	K6	CO3
4	19	Importance of First aid and fire fighting in hospitality industry.	K5	CO4
5	20	Justify a quality and food standards in hotel industry.	K5	CO5

Z-Z-Z

END