

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)
BVoc DEGREE EXAMINATION DECEMBER 2024
(First Semester)

Branch -HOSPITALITY MANAGEMENT

FOOD SCIENCE, SAFETY AND HYGIENE

Time: Three Hours

Maximum: 75 Marks

SECTION-A (10 Marks)

Answer ALL questions

ALL questions carry EQUAL marks (10 × 1 = 10)

Question No.	Question	K Level	CO
1	Identify the nutrient that is essential for building and repairing tissues in the body. a) Carbohydrates b) Proteins c) Vitamins d) Fats	K1	CO1
2	Recognize the primary function of carbohydrates in the diet. a) Provide energy b) Build muscle c) Maintain temperature d) Support immune	K2	CO1
3	Which gas is used to ripen the fruits artificially? a) Ethylene b) Carbon monoxide c) Oxygen d) Nitrogen	K1	CO2
4	Determine the chemical often used to preserve canned vegetables. a) Sulphuric acid b) Sodium benzoate c) Hydrochloric acid d) Vinegar	K2	CO2
5	Select the type of waste that includes syringes, bandages, and other medical materials. a) Radioactive waste b) e-waste c) Organic waste d) Biomedical waste	K1	CO3
6	The process of converting wet waste in to manure is a) Conversation b) Incineration c) Metabolism d) Composting	K2	CO3
7	When alcohol and gas get fire, it is called _____ a) Class A fire b) Class B fire c) Class C fire d) Class D fire	K1	CO4
8	Recognize the first aid measure for a minor burn. a) Apply ice directly b) Run cool water over the burn c) Rub the burn with butter d) Cover the burn with a blanket	K2	CO4
9	How many principles are in HACCP _____ a) 7 b) 17 c) 9 d) 19	K1	CO5
10	Recognize the ISO standard that addresses environmental management a) ISO 9001 b) ISO 14001 c) ISO 22000 d) ISO 45001	K2	CO5

Cont...

SECTION - B (35 Marks)

Answer ALL questions

ALL questions carry EQUAL Marks

(5 × 7 = 35)

Question No.	Question	K Level	CO
11.a.	Interpret the basic concepts of food science.	K2	CO1
	(OR)		
11.b.	Demonstrate the food guide pyramid.		
12.a.	Illustrate cross contamination.	K2	CO2
	(OR)		
12.b.	Explain common food adulterants.		
13.a.	Examine the methods of waste disposal.	K4	CO3
	(OR)		
13.b.	Summarize the sanitary practices needs to follow in kitchen.		
14.a.	Analyse the effects of a fire accident.	K4	CO4
	(OR)		
14.b.	Interpret fire triangle.		
15.a.	Compare the types of hazards.	K4	CO5
	(OR)		
15.b.	Examine sanitation risk management.		

SECTION -C (30 Marks)

Answer ANY THREE questions

ALL questions carry EQUAL Marks

(3 × 10 = 30)

Question No.	Question	K Level	CO
16	Defend the points to consider in planning a diet.	K5	CO1
17	Elaborate the methods of food preservation.	K5	CO2
18	Categorize the necessity for personal hygiene while handling the food.	K4	CO3
19	Examine the importance of safe working habits.	K4	CO4
20	Discuss the types of hazards.	K6	CO5

Z-Z-Z END