

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

**BSc DEGREE EXAMINATION MAY 2025
(First Semester)**

Branch – **CATERING SCIENCE AND HOTEL MANAGEMENT**

HYGIENE & FOOD SAFETY PRACTICES

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	Select the source that causes Class A fire a) Paper b) Grease c) Oil d) Gasoline	K1	CO1
2	Identify the class of fire that is caused by faulty swatches a) Class A b) Class B c) Class C d) Class D	K2	CO1
3	Choose the severe symptom caused by a food allergy a) Fever b) Stomach pain c) Giddiness d) Anaphylaxis	K1	CO2
4	Indicate the signs of food spoilage from the below options a) Rising air bubbles b) Foam c) Foul odor d) All of the above	K2	CO2
5	Which of the following in a bar is never frequently submitted for cleaning in the kitchen? a) Dirty clothes b) Milkshakes c) Bottles d) Knives and cutting boards	K1	CO3
6	Pick the one that can be used to protect food from consumer contamination a) Mask b) Germ shield c) Sneeze guard d) Sanitizer	K2	CO3
7	Select the minimum temperature that should be maintained while washing equipments and utensils a) 50° F b) 70° F c) 90° F d) 110° F	K1	CO4
8	Choose the quantity of chlorine that should be available in water while rinsing a) 20 ppm b) 30 ppm c) 40 ppm d) 50 ppm	K2	CO4
9	Identify the legal term used to refer when a food product fails to meet the legal standards a) Sub-standard b) Adulteration c) Harmful standard d) Unacceptable standard	K1	CO5
10	When was FSSAI established? a) 5 September 2008 b) 12 September 2008 c) 16 September 2008 d) 29 September 2008	K2	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.	Explain the significance of personal hygiene in catering industry.	K2	CO1
		(OR)		
	11.b.	Enumerate the safety precautions to be followed by the kitchen staff to avoid accidents.		
2	12.a.	Determine the various types of contaminants in food.	K3	CO2
		(OR)		
	12.b.	Examine the importance of food labels.		
3	13.a.	Evaluate the ways and means of protecting foods in fast food counters.	K2	CO3
		(OR)		
	13.b.	Furnish the Basic hygiene and sanitary rules to be observed during food service.		
4	14.a.	Present the classification of pests.	K2	CO4
		(OR)		
	14.b.	Summarize the various methods of washing equipments and utensils.		
5	15.a.	Write a detailed note on the prevention of food adulteration.	K3	CO5
		(OR)		
	15.b.	Mention some of the food laws and regulation followed in India.		

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	Estimate the necessity for sanitation training and education in catering industry.	K1	CO1
2	17	Analyze the methods to control the food borne diseases.	K3	CO2
3	18	Outline the sanitary procedure to be followed in hotels.	K2	CO3
4	19	"Disposal of wastes is considered crucial in catering industry". Elucidate.	K3	CO4
5	20	Formulate the Functions of FSSAI in detail.	K3	CO5