

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)

BSc DEGREE EXAMINATION DECEMBER 2025
(First Semester)

Branch - CATERING SCIENCE AND HOTEL MANAGEMENT

FOOD SAFETY AND 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	Which of the following is NOT a component of personal hygiene? (a) Protective clothing (b) Proper rest (c) Cost analysis (d) Exercise	K1	CO1
	2	Which type of accident is most common in food service establishments? (a) Slips and falls (b) Electrical shock (c) Fire hazards (d) Burns		
2	3	Name the microorganism is a common cause of food poisoning? (a) Salmonella (b) Rhizobium (c) Lactobacillus (d) Penicillium	K1	CO2
	4	The “7C’s” in food safety are related to: (a) Cooking (b) Preventing contamination (c) Costing (d) Customer complaints		
3	5	Which is a protective display method for food? (a) Open trays (b) Closed counters (c) Plastic sheets on floor (d) Displaying without cover	K1	CO3
	6	Which rule applies specifically to bartenders in sanitary food handling? (a) Use of gloves (b) Proper mixing hygiene (c) Protective display (d) Customer billing		
4	7	The three methods of cleaning and sanitizing food contact surfaces are: (a) Boiling, cooling, drying (b) Wash, rinse, sanitize (c) Spray, wipe, mop (d) Heat, refrigerate, cover	K2	CO4
	8	Which of the following is classified as a pest? (a) Dog (b) Cockroach (c) Bacteria (d) Virus		
5	9	HACCP primarily deals with: (a) Sales analysis (b) Hazard control (c) Food costing (d) Employee payroll	K2	CO5
	10	FSSAI functions include: (a) Menu planning (b) Food safety regulation (c) Restaurant marketing (d) Standardizing Recipe		

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 importance of personal hygiene for food handlers in catering establishments. (OR)	K2	CO1
	11.b.	Discuss the safety measures required to minimize workplace accidents in kitchens.		

Cont...

2	12.a.	Explain the types of food-borne microorganisms and their impact on food safety.	K2	CO2	
	(OR)				
3	12.b.	Explain the different types of food-borne illnesses with examples.	K3	CO3	
	13.a.	Apply sanitary procedures that should be followed in preparing food for cafeterias.			
4	(OR)			CO4	
	13.b.	Prepare a basic sanitary rules for dining room waiters and busboys.			
5	14.a.	Describe the methods of cleaning and sanitizing food contact surfaces.	K2	CO5	
	(OR)				
	14.b.	Explain different types of pests and suitable pest control measures.			
	15.a.	Explain the functions of FSSAI in ensuring food safety in India.			
	(OR)				
	15.b.	Summarize on Food adulteration and its prevention.			

SECTION -C (30 Marks)
 Answer ANY THREE questions
 ALL questions carry EQUAL Marks $(3 \times 10 = 30)$

Module No.	Question No.	Question	K Level	CO
1	16	Prepare a workplace safety guidelines for kitchen staff covering hygiene, protective clothing, and accident prevention.	K3	CO1
2	17	Examine how microbial contamination leads to food spoilage and propose methods to control it.	K3	CO2
3	18	Explain the Basic Rules to be observed during Food service.	K2	CO3
4	19	“Sustainable waste management & Pest Control Strategies” is very much essential for Food Service Industry – Discuss.	K2	CO4
5	20	Discuss the steps of HACCP with suitable examples, highlight its Benefits.	K2	CO5