

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	K1	CO1
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	K2	CO2
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	K1	CO3
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	K1	CO4
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	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.	Explain the importance of personal hygiene for food handlers in catering establishments.	K2	CO1
		(OR)		
	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)			
	12.b.	Explain the different types of food-borne illnesses with examples.		
3	13.a.	Apply sanitary procedures that should be followed in preparing food for cafeterias.	K3	CO3
	(OR)			
	13.b.	Prepare a basic sanitary rules for dining room waiters and busboys.		
4	14.a.	Describe the methods of cleaning and sanitizing food contact surfaces.	K2	CO4
	(OR)			
	14.b.	Explain different types of pests and suitable pest control measures.		
5	15.a.	Explain the functions of FSSAI in ensuring food safety in India.	K2	CO5
	(OR)			
	15.b.	Summarize on Food adulteration and its prevention.		

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	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

Z-Z-Z

END