

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

**BVoc DEGREE EXAMINATION DECEMBER 2025
(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)

Module No.	Question No.	Question	K Level	CO
1	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	Which of the following food components does not provide any nutrient? a) Milk b) Water c) Fresh Juices d) Soup	K2	CO1
2	3	The addition of adulterants lowers which value of the food? a) Quality b) Substance c) Nutrient d) Quantity	K1	CO2
	4	Which organic acid is used in food preservation. a) Sulphuric Acid b) Boric Acid c) Hydrochloric Acid d) Sorbic Acid	K2	CO2
3	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	When we use excess cologne while handling food, what will happen? a) Impress others b) Contaminate food c) Feels positive d) Feels fresh	K2	CO3
4	7	Write the symptoms of third-degree burn. a) Charred skin, no pain b) Blisters, pain c) Charred skin, pain d) Red, pain	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
5	9	When alcohol and gas get fire, what is it called as? a) Class A Fire b) Class B Fire c) Class C Fire d) Class D Fire	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)

Module No.	Question No.	Question	K Level	CO
1	11.a.	Interpret the basic concept of food?	K2	CO1
		(OR)		
	11.b.	Demonstrate the food guide pyramid?		
2	12.a.	Explain the common food adulterants?	K3	CO2
		(OR)		
	12.b.	Illustrate cross contamination?		
3	13.a.	Examine the methods of waste disposal?	K3	CO3
		(OR)		
	13.b.	Summarize the sanitary practice needs to follow in the kitchen?		
4	14.a.	Compare the fire fighting equipment?	K2	CO4
		(OR)		
	14.b.	Inspect the types of accidents?		
5	15.a.	Compare the types of hazards.	K2	CO5
		(OR)		
	15.b.	Summarize HACCP.		

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	Discuss the composition and functions of basic nutrient in food.	K2	CO1
2	17	Elaborate the methods of food preservation.	K3	CO2
3	18	Examine personal hygiene while handling food.	K4	CO3
4	19	Interpret fire triangle and its classification.	K5	CO4
5	20	Compile a standard measure for a hotel which satisfies the ISO standards.	K5	CO5