

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)

BSc DEGREE EXAMINATION DECEMBER 2022
(First Semester)

Branch – CATERING SCIENCE & HOTEL MANAGEMENT

HYGIENE & FOOD SAFETY PRACTICES / HYGIENE & SANITATION

Time: Three Hours

Maximum: 50 Marks

SECTION-A (5 Marks)

Answer ALL questions

ALL questions carry EQUAL marks

(5 x 1 = 5)

- 1 Expansion of WASH
 - (i) Water,safety and Hygiene
 - (ii) Water, sanitation and Hygiene
 - (iii) wash , sanitation and safety
 - (iv) Wash, sanitation and Hygiene
- 2 What type of mould is used to ripen roquefort cheese?
 - (i) Penicillium roqueforti
 - (ii) Penicillium camemberti
 - (iii) Penicillium
 - (iv) roqueforti
- 3 Who should understand the importance of cleaning procedures?
 - (i) The customers
 - (ii) The food service manager
 - (iii) All food service workers
 - (iv) The dishwashing staff
- 4 Identify the correct method to hold the service spoon
 - (i) At the tip of the handle
 - (ii) At the neck
 - (iii) On the spoon's face
 - (iv) Anywhere in the spoon
- 5 Which method is appropriate when the amount of garbage produced is small?
 - (i) Land filling
 - (ii) Burial
 - (iii) Composting
 - (iv) Incineration

SECTION - B (15 Marks)

Answer ALL Questions

ALL Questions Carry EQUAL Marks

(5 x 3 = 15)

- 6 a. Why are our hands called the most dangerous serving tools?
OR
b. Describe the correct method of using a knife.
- 7 a. List any three beneficial roles of microorganisms in Food.
OR
b. Specify the three factors that determine the severity of a bacterial food infection or intoxication.
- 8 a. List any three points to be observed while using single service items.
OR
b. Create guidelines for defrosting food.

Cont...

- 9 a. What criteria should be considered while selecting dishwashing equipment?

OR

- b. Name five pests that are commonly found on food premises.
10 a. Highlight the advantages of HACCP principles.

OR

- b. Classify hazards with suitable examples.

SECTION -C (30 Marks)

Answer ALL questions

ALL questions carry EQUAL Marks

(5 x 6 = 30)

- 11 a. Elucidate the protective clothing of the Hotel employees.

OR

- b. Explain the various types of accidents that occur in catering establishments.

- 12 a. Categorize the food borne microorganisms.

OR

- b. Enumerate the types of contaminants found in food.

- 13 a. Emphasize the fundamental guidelines that must be followed when serving meals.

OR

- b. Enumerate the ten most common faults responsible for outbreaks of food poisoning in food preparation.

- 14 a. Discuss the three methods by which dishes are cleaned in a dishwashing machine.

OR

- b. Outline the various ways in which garbage can be disposed off.

- 15 a. List the ten basic operating activities in a food service system. Briefly Discuss.

OR

- b. Summarize the HACCP principles.

Z-Z-Z

END