

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

**BSc DEGREE EXAMINATION MAY 2026
(First Semester)**

Branch – **CATERING SCIENCE AND HOTEL MANAGEMENT**

FOOD SAFETY & 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	_____ are rod shaped bacteria. (i) cocci (ii) bacilli (iii) vibrio (iv) spirochaetes	K1	CO1
	2	_____ is a poisonous chemical produced by moulds in groundnuts (i) aflatoxin (ii) fumonisin (iii) zootoxin (iv) phytotoxin	K2	CO1
2	3	Food allergy is caused by _____. (i) bacteria (ii) poor hygiene (iii) immune response (iv) spoilage	K1	CO2
	4	Food labels helps to _____. (i) increase contamination (ii) mislead customers (iii) provide safety informations (iv) spoil food	K2	CO2
3	5	Dinning room waiters should avoid (i) touching food directly (ii) using serving utensils (iii) serving from left side (iv) wearing clean uniform	K1	CO3
	6	Single service items include _____. (i) Cooking utensils (ii) reusable plates (iii) serving trays (iv) disposable plates and cups	K2	CO3
4	7	_____ is an example of non hazardous waste in food establishment. (i) Food scraps (ii) cleaning chemicals (iii) food wrappers (iv) broken utensils	K1	CO4
	8	Integrated pest management includes _____. (i) use of traps (ii) pesticides (iii) sanitation (iv) all of the above	K2	CO4
5	9	FSSAI stands for (i) Food Service and Sanitation Authority of India (ii) Food Safety and Standards Authority of India (iii) Food Safety and Supply Authority of India (iv) Food Safety and Standard Association of India	K1	CO5
	10	Food Safety Management System is based on _____. (i) HACCP principles (ii) marketing principles (iii) pricing standards (iv) Labelling principles	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.	Define personnel hygiene. Explain its importance in the workplace.	K1,K5	CO1
		(OR)		
	11.b.	Explain the importance of hygiene in the catering industry.		
2	12.a.	Classify food borne microorganisms with examples.	K2, K4	CO2
		(OR)		
	12.b.	Differentiate between food poisoning and food infection.		
3	13.a.	Describe the importance of personal hygiene in food handling and outline the key steps to maintain it.	K2,K6	CO3
		(OR)		
	13.b.	Elaborate the sanitary rules to be followed by dining room waiters and busboys.		
4	14.a.	Illustrate the three methods to wash, rinse and sanitize food contact surfaces.	K2, K1	CO4
		(OR)		
	14.b.	What is Sustainable waste management? Explain.		
5	15.a.	What is HACCP and List the types of hazards.	K1	CO5
		(OR)		
	15.b.	Give an overview of Global Food Safety Standards.		

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	Write an essay on workplace safety, covering introduction, types of accidents and preventive measures.	K1	CO1
2	17	Explain the 7' Cs of preventing food contamination and their importance in food safety.	K2	CO2
3	18	Explain the importance of protective display of food in cafeterias and fast food counters.	K5	CO3
4	19	Discuss the importance of pest control and the classification of pests with example	K6	CO4
5	20	Discuss food adulteration in detail, including its types and methods of prevention	K4	CO5

Z-Z-Z

END