

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)
BSc DEGREE EXAMINATION MAY 2018
(First Semester)

Branch **CATERING SCIENCE & HOTEL MANAGEMENT**

FOOD SAFETY & NUTRITION

Time : Three Hours

Maximum : 75 Marks

SECTION-A (20 Marks)

Answer **ALL** questions

ALL questions carry **EQUAL** marks (10 x 2 = 20)

- 1 Define shelf life.
- 2 Give examples of types of contaminants in food.
- 3 What is meant by food allergy?
- 4 What are the types of recreation?
- 5 Expand the term HACCP.
- 6 Write the advantages of Sanitation risk management.
- 7 Define contamination.
- 8 Give the effect of heat on nutrients
- 9 What is hot holding?
- 10 What is meant by nutritive value?

SECTION - B (25 Marks)

Answer **ALL** Questions

ALL Questions Carry **EQUAL** Marks (5 x 5 = 25)

- 11 a List out the factors affecting the growth of bacteria.
OR
b Write a note on classification of food.
- 12 a Examine the various modes of transmission of disease.
OR
b Explain the methods of food preservation.
- 13 a Give a note on the methods of disposal of waste materials.
OR
b Explain ISO standards.
- 14 a Discuss the functions of carbohydrates.
OR
b Detail the functions of water.
- 15 a Highlight the methods to monitor cooking.
OR
b Calculate the nutritive value of mutton biriyani and Cucumber raitha.

SECTION - C (30 Marks)

Answer any **THREE** Questions

ALL Questions Carry **EQUAL** Marks (3 x 10 = 30)

- 16 Describe in detail about the characteristics and the benefits of microorganism.
- 17 Write an essay on food borne illness.
- 18 List out the various cleaning procedure.
- 19 Write a detailed note on the nutritive value of food.
- 20 What is meant by balanced diet? And explain its principles and the factors