

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

Branch - CATERING SCIENCE & HOTEL MANAGEMENT

HYGIENE & SANITATION / FOOD SAFETY & NUTRITION

Time: Three Hours

Maximum: 75 Marks

SECTION-A (10 Marks!)

Answer ALL questions

ALL questions carry EQUAL marks (10 x 1 = 10)

Choose the correct answer:

- 1 Which of the following is the temperature range of Danger zone
(i) 5°C to 63°C (ii) 1°C to 4°C
(iii) 60°C to 100°C (iv) 0°C to 40°C
- 2 Name the organism that can grow at high Osmotic Pressure.
(i) Osmophilic (ii) Fomites
(iii) Parasite (iv) Pathogens
- 3 Which statement best describes bacteria
(i) all bacterias are harmful (ii) some bacterias are harmful
(iii) bacterias are only useful (iv) only space forming bacteria are harmful
- 4 Find to taste food always use
(i) four finger to save time (ii) a spatula
(iii) a wooden spoon (iv) a separate spoon
- 5 Which two pairs of microorganisms are mainly responsible for food borne illness?
(i) bacteria & viruses (ii) yeast & moulds
(iii) algae & fungi (iv) protozoans & nematodes
- 6 While working in the Kitchen hair should be covered with
(i) a scarf (ii) a hairnet
(iii) a paper cap (iv) any of the above
- 7 Which of the following disease is not transmitted by fats?
(i) Malaria (ii) Salmonellosis
(iii) Endemictyphus fever (iv) Plague
- 8 The most hygiene way of drying hands is try using
(i) a warm air dries (ii) a hand towel
(iii) the dish cloth (iv) the apron
- 9 Identify the company associated with HACCP.
(i) Britania (ii) Indian tobacco corporation
(iii) Pillsbury company (iv) Pringles
- 10 Which of the following is not a biological hazard?
(i) Moulds (ii) Yeast
(iii) Hair (iv) Worms

SECTION - B (25 Marks)

Answer ALL questions

ALL questions carry EQUAL Marks (5x5 = 25)

- 12 a Classify food born microorganism with its benefits.
OR
b How food borne illness can be controlled?
- 13 a Outline the common faults in food preparation.
OR
b Explain how you would handle crockery and cutlery in a sanitary manner.
- 14 a State the importance of pest control in star hotels.
OR
b Point out the features of pest control.
- 15 a Explain why the Food Safety and Standards Act 2006 is necessary.
OR
b Summarize Sanitary Risk Management.

SECTION -C (40 Marks)

Answer **ALL** questions

ALL questions carry **EQUAL** Marks (5 x 8 = 40)

- 16 a Discuss 'Accidents and its types in a hotel industry'?
OR
b Highlight the 'sanitary practices' for a hotelier.
- 17 a Justify the 7C's to prevent food Contamination.
OR
b Outline the types of Food Contaminations.
- 18 a Highlight the basic rules to be observed during food service.
OR
b Discuss on the protection of foods in cafeterias and fast food counters.
- 19 a Point out the necessary for an effective cleaning programme.
OR
b Elucidate on solid waste management in Hotel Industry.
- 20 a HACCP a manul to serve food safe - Discuss.
OR
b Explain the seven steps to be followed in HACCP.

Z-Z-Z

END