

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)
RVoc DEGREE EXAMINATION DECEMBER 2017
(First Semester)

Branch - **HOSPITALITY MANAGEMENT**

FOOD SAFETY & HYGIENE

Time : Three Hours

Maximum : 75 Marks

SECTION-A (20 Marks)

Answer **ALL** questions

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

- 1 Define Food Safety.
- 2 What is Food Contamination?
- 3 List out any two uses of Micro organisms.
- 4 What do you mean by food borne illness?
- 5 Name some solid wastes in hotel industry.
- 6 How will you clean the large equipment in the kitchen?
- 7 What are the lightings used in kitchen?
- 8 What is HACCP?
- 9 What do you mean by Food Quality?
- 10 Define personal hygiene.

SECTION-B (25 Marks)

Answer **ALL** Questions

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

- 11 a Write down the importance of food safety in hotel industry.
OR
b List down the characteristics of Micro-organisms.
- 12 a Explain in detail about the classification of Food borne diseases.
OR
b Brief about food infections.
- 13 a Write down the three methods of food contact surfaces.
OR
b Write in detail about methods of disposal.
- 14 a What are the factors to be affected the working environment?
OR
b Write down the uses of HACCP.
- 15 a List down the needs for standards of lighting in kitchen.
OR
b Brief about personal hygiene.

SECTION - C (30 Marks)

Answer any **THREE** Questions

ALL Questions Carr}' **EQUAL** Marks (3 x 10 = 30)

- 16 Elaborately explain about the types of food contamination in the food.
- 17 Explain in detail about food borne illness.
- 18 Write down the cleaning procedures of kitchen equipment.
- 19 Write in detail about the facilities requirements for employer in hotel industry.
- 20 Briefly explain about the seven principles of HACCP.