

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)

BVoc DEGREE EXAMINATION DECEMBER 2023
(First Semester)

Branch - HOSPITALITY MANAGEMENT
FOOD SCIENCE, SAFETY AND HYGIENE

Time: Three Hours

Maximum: 75 Marks

SECTION-A (10 Marks)

Answer ALL questions

ALL questions carry EQUAL marks

(10 × 1 = 10)

Question No.	Question	K Level	CO
1	A balanced diet will help to prevent from a) Illness b) Appetite c) Growth d) Malnutrition	K1	CO1
2	Show meat and fish are good source of which nutrient a) Fiber b) Sugar c) Protein d) Carbohydrate	K2	CO1
3	Which gas is used to ripen the fruits artificially a) Ethylene b) Carbon monoxide c) Oxygen d) Nitrogen	K1	CO2
4	Which organic acid used in food preservation a) Sulphuric acid b) Boric acid c) Hydrochloric acid d) Sorbic acid	K2	CO2
5	When we use excess cologne while handling food it will a) Impress others b) Contaminate food c) Feels positive d) Feels fresh	K1	CO3
6	The process of converting wet waste in to manure is a) Conversation b) Incineration c) Metabolism d) Composting	K2	CO3
7	When alcohol and gas get fire, it is called a) Class A fire b) Class B fire c) Class C fire d) Class D fire	K1	CO4
8	Write the symptoms of third-degree burn a) Charred skin, no pain b) Blisters, pain c) Charred skin, pain d) Red, pain	K2	CO4
9	How many principles are in HACCP a) 17 b) 7 c) 9 d) 19	K1	CO5
10	Which of the following represents India in ISO a) PFRDA b) FSSAI c) BIS d) BCCI	K2	CO5

Cont...

SECTION - B (35 Marks)

Answer ALL questions

ALL questions carry EQUAL Marks

(5 × 7 = 35)

Question No.	Question	K Level	CO
11.a.	Interpret the basic concept of food.	K2	CO1
	(OR)		
11.b.	Demonstrate the food guide pyramid.		
12.a.	Illustrate cross contamination.	K2	CO2
	(OR)		
12.b.	Explain the methods of food preservation.		
13.a.	Examine the methods of waste disposal.	K4	CO3
	(OR)		
13.b.	Classify the disinfectants with example.		
14.a.	Compare the firefighting equipment's.	K4	CO4
	(OR)		
14.b.	Inspect the types of accidents.		
15.a.	Summarize HACCP.	K4	CO5
	(OR)		
15.b.	List out the types of hazards.		

SECTION -C (30 Marks)

Answer ANY THREE questions

ALL questions carry EQUAL Marks

(3 × 10 = 30)

Question No.	Question	K Level	CO
16	Discuss the composition and function of basic nutrients in food	K5	CO1
17	Evaluate the food additives and its types	K5	CO2
18	Examine personal hygiene while handling food	K4	CO3
19	Interpret fire triangle and its classification	K4	CO4
20	Compile a standard measure for a hotel which satisfy the ISO standard.	K6	CO5

Z-Z-Z

END