

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

**BVOC DEGREE EXAMINATION DECEMBER 2022
(First Semester)**

Branch – HOSPITALITY MANAGEMENT

FOOD SCIENCE, SAFETY AND HYGIENE

Time: 3 Hours

Maximum: 50 Marks

SECTION-A (5 Marks)

Answer **ALL** questions

ALL questions carry **EQUAL** marks

(5 x 1 = 5)

1. Which of the following food component does not provide any nutrient?
(i) Milk (ii) Water
(iii) Fresh juices (iv) Soup
2. The addition of adulterants lowers which value of the food?
(i) Quality (ii) Substance
(iii) Nutrient (iv) Quantity
3. Which of the following is not in 6 stages of cleaning?
(i) Main cleaning (ii) Sanitation
(iii) Wipe (iv) Dry
4. Class D fire extinguishers are used for?
(i) Metal (ii) Wood
(iii) Chemical (iv) Electrical equipment
5. Which one of the following is an example for biological hazard?
(i) Protozoa (ii) Ciguatoxin
(iii) Niacin (iv) Scombrototoxin

SECTION - B (15 Marks)

Answer **ALL** Questions

ALL Questions Carry **EQUAL** Marks

(5 x 3 = 15)

6. a) Describe the basic nutrients of food
(OR)
b) Define balanced diet.
7. a) Explain cross contamination.
(OR)
b) Analyze the types of food additives.
8. a) Give a note on disinfectants.
(OR)
b) Compare the types of wastes.

Cont...

9. a) Sketch the fire triangle.
(OR)
b) Narrate the types of accidents.
10. a) Summarize the various types of hazards.
(OR)
b) Define ISO

SECTION -C (30 Marks)

Answer ALL questions

ALL questions carry EQUAL Marks

(5 x 6 = 30)

- 11.a) Highlight the principles of planning diet.
(OR)
b) Trace out the points to be considered in planning a diet.
12. a) Discuss the principles of food preservation.
(OR)
b) Elucidate food adulteration with examples.
13. a) Point out the methods of waste disposals.
(OR)
b) Enumerate vaccines.
14. a) Summarizes the major first aid treatments.
(OR)
b) Categorize the classification of fire.
- 15.a) Analyze the HACCP principles.
(OR)
b) Identify the advantages of SRM programme.

Z-Z-Z

END