

PSG COLLEGE OF ARTS & SCIENCE  
(AUTONOMOUS)

BSc DEGREE EXAMINATION MAY 2022  
(First Semester)

Branch – CATERING SCIENCE AND HOTEL MANAGEMENT

HYGIENE & SANITATION

Time: Three Hours

Maximum: 50 Marks

SECTION-A (5 Marks)

Answer ALL questions

ALL questions carry EQUAL marks (5 x 1 = 5)

1. Identify the term used to describe harmful bacteria spreading from raw foods to other foods.
  - a. cross-contamination
  - b. parallel-contamination
  - c. uni-contamination
  - d. pseudo-contamination
2. Identify the illness caused by food that is not safe to consume.
  - a. food sanitation
  - b. food poisoning
  - c. food incubation
  - d. food degradation
3. The best way to thaw Frozen food should be in the
  - a. Sink
  - b. Oven
  - c. Refrigerator
  - d. Pan it will be cooked in
4. Identify the proper sequence for cleaning food contact surfaces.
  - a. wash, rinse, sanitize
  - b. wash, sanitize, dry with a clean dry cloth
  - c. clean thoroughly with soap and water and air dry
  - d. clean surface of all dirt and debris
5. What is the difference between food safety and sanitation?
  - a. Food sanitation deals with the food preparer; food safety deals with the cleanliness of the work area.
  - b. Food sanitation deals with cooking temperatures; food safety deals with cooking utensils
  - c. Food safety is how food is handled to prevent food-borne illness; food sanitation is the cleanliness of equipment and facilities.
  - d. Food safety is handling equipment the correct way; food sanitation deals with the prevention of accidents and illness.

SECTION - B (15 Marks)

Answer ALL Questions

ALL Questions Carry EQUAL Marks (5 x 3 = 15)

6. a. Explain why personal hygiene is important for food handlers?  
OR  
b. Describe the reasons that food handlers' health is more important?
7. a. State foodborne illness.  
OR  
b. How do you control foodborne illness?

Cont...

8. a. Classify the different types of food contaminations.  
OR  
b. Bring out how do you find out when the food is spoiled?
9. a. Describe the procedure need to be carried out before fumigation.  
OR  
b. Narrate the necessity of efficient cleaning in the food preparation area.
10. a. Explain about FSSAI and its role in the food industry?  
OR  
b. Define food adulteration and its governing body?

**SECTION -C (30 Marks)**

Answer ALL questions

ALL questions carry EQUAL Marks (5 x 6 = 30)

11. a. Enumerate the significance of hygiene and sanitation in the food industry?  
OR  
b. Discuss in detail the safety training program for kitchen staff.
12. a. Elucidate on microorganisms and how to control the growth in food products.  
OR  
b. Enumerate How do you prevent food contamination?
13. a. Point out the sanitary procedures to be followed by F&B service staff?  
OR  
b. Classification of Pests and the importance of pesticides.
14. a. Summarize the hazard analysis and types of hazzards  
OR  
b. Discuss HACCP principles in detail?
15. a. Discover the waste holding procedure in the food and beverage area?  
OR  
b. Discuss about the food safety standard act and its importance.

Z-Z-Z

END