

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)
BSc DEGREE EXAMINATION DECEMBER 2019
(First Semester)

Branch - CATERING SCIENCE AND 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)

- 1 What is the correct temperature for storing Frozen food?
(i) 0°C (ii) 15°C or lower
(iii) 18°C or lower (iv) 20°C or lower
- 2 Where should raw meat be stored in refrigerator?
(i) At the top (ii) In the middle
(iii) At the bottom (iv) None of the above
- 3 A food borne illness is a disease transmitted to people who eat _____ food.
(i) Fast (ii) Carbonated
(iii) Betsy's (iv) Contaminated
- 4 _____ illness are commonly caused by poor personal hygiene behaviour.
(i) Fake (ii) Food borne
(iii) silly (iv) Imaginary
- 5 Which of the following can act as sanitation technology?
(i) Environmental sanitation (ii) wet sanitation
(iii) Weir sanitation (iv) notch sanitation
- 6 Disease transmission cycle can be stopped by _____.
(i) wet sanitation (ii) water usage
(iii) sanitation system (iv) night soil.
- 7 Food contaminated with food poisoning bacteria would _____.
(i) look different (ii) smell badly
(iii) look & taste normal (iv) None of these
- 8 In a place of work, the best way to dry your hands after washing them is to _____.
(i) use cotton towel (ii) Just shake excess water away
(iii) use air dryer (iv) use a paper towel
- 9 FSSAI stands for _____.
(i) Food safety and standard authority of India
(ii) Food safety satisfy authority of India
(iii) Food safety storage authority of India
(iv) Food storage standards
- 10 How many principles are there in a HACCP system?
(i) Four (ii) seven
(iii) Eighteen (iv) Ten

Cont...

SECTION - B (25 Marks)^Answer **ALL** questions**ALL** questions carry **EQUAL** Marks

(5 x 5 = 25)

11 a Write down the importance of hygiene in food industry.

OR

b Write down the importance of sanitation in food industry.

12 a Brief about food Microbiology.

OR

b Write about food borne Micro organism.

13 a Write a short note on sanitary procedure.

OR

b Write down the rules to be observed during food service in sanitary procedure.

14 a List down the cleaning equipments used for clean our surrounding.

OR

b Brief about the three methods of wash.

15 a Describe about FSSAL

OR

b Write a short note on HACCP.

SECTION -C (40 Marks!)Answer **ALL** questions**ALL** questions carry **EQUAL** Marks

(5 x 8 = 40)

16 a What are the safety instructions to be followed in kitchen for kitchen staffs?

OR

b Write down the importance of hygiene and sanitation in catering industry.

17 a Briefly explain about food borne diseases and their classifications.

OR

b How will you control the food borne illness and food allergies?

18 a Write down the common faults of sanitary procedures on food production.

OR

b What are the sanitary procedure followed during food handling?

19 a Describe in detail about disposal of waste.

OR

b Explain in detail about the types of cleaning equipments.

20 a What are the steps involved in HACCP?

OR

b Write in detail about sanitation risk management(SRM).