

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

Branch- **HOSPITALITY MANAGEMENT**

FOOD SAFETY AND HYGIENE

Time : Three Hours

Maximum : 75 Marks

SECTION-A (20 Marks!)

Answer **ALL** questions

ALL questions carry **EQUAL** marks

(10x2 = 20)

- 1 Define food safety.
- 2 Define the term rope.
- 3 Define Poisonings.
- 4 Write any two food - borne illnesses.
- 5 Define solid waste.
- 6 Write any two cleaning equipment names.
- 7 Write a brief note on ventilation in working place.
- 8 Write any two points to be consider the working floors.
- 9 Write any two good habits in employees.
- 10 Define food quality.

SECTION - B (25 Marks)

Answer **ALL** Questions

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

- 11 a Write any five affecting factors in growth of bacteria.
OR
b Give a short note on food borne Micronesian.
- 12 a Write a short note on bacterial infection.
OR
b How to control over the food bom illnesses?
- 13 a Give a short note on collection of kitchen waste.
OR
b Write a short note on biological treatment.
- 14 a What are the importance of proper maintenance in working place?
OR
b Give a short note on hand wash facilities.
- 15 a Write a short note on HACCP.
OR
b Write a short note on area responsibility plan in working place.

SECTION - C (30 Marks)

Answer any **THREE** Questions

ALL Questions Carry **EQUAL** Marks (3 x 10 = 30)

- 16 Explain the seven principles and benefits of HACCP in food industry.
- 17 Explain the principles and methods in food preservation.
- 18 Explain any 10 types of contamination in food storage.
- 19 Draw the any seven type of cleaning equipment and explain there uses.
- 20 What are the importance of a well designed in food preparation area?