

NATIONAL COUNCIL FOR HOTEL MANAGEMENT
AND CATERING TECHNOLOGY, NOIDA
ACADEMIC YEAR 2016-2017

COURSE : 4th Semester of 3-year B.Sc. in H&HA
SUBJECT : Food Safety & Quality
TIME ALLOWED : 02 Hours MAX. MARKS: 50

(Marks allotted to each question are given in brackets)

- Q.1. Explain the principles of HACCP and discuss its importance in food sector.
OR
Discuss Quality assurance system comprising TQM, JIT, KAIZEN & Quality Circles. (10)
- Q.2. Discuss the importance of FSSA and FSSAI in food industries.
OR
Discuss various methods of food preservation in detail. (10)
- Q.3. State the factors for the growth and multiplication of micro-organisms and classify them based on these factors. (5)
- Q.4. Define "Food additives". Discuss different food additives used. (5)
- Q.5. Explain the following terms:
(a) CAC (b) CPA
(c) ISO (d) MPO
(e) FPO (5x1=5)
- Q.6. Chefs depend on micro-organisms. Discuss with examples. (5)
- Q.7. Food borne illness is caused due to lack of knowledge about food hygiene, kitchen hygiene and personal hygiene. Discuss in brief. (10)
