

NATIONAL COUNCIL FOR HOTEL MANAGEMENT
AND CATERING TECHNOLOGY, NOIDA
ACADEMIC YEAR – 2013-2014

COURSE : 3rd 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. Discuss the various factors affecting the growth of micro-organisms along with the Growth Curve. (10)

Q.2. Explain the principles of HACCP and discuss its importance in food sector. (10)

Q.3. What is Food Contamination and its various sources? Discuss in detail.
OR
Discuss the various methods of food preservation in detail. (10)

Q.4. (a) Explain the following terms:
(i) GAP (ii) GMP (iii) PFA
(iv) WHO (v) FPO
(b) Differentiate between Food Additives and Adulterants. Give examples of each. (5+5=10)

Q.5. Discuss food packaging along with classifying packaging materials.
OR
Discuss the role of codex alimentarius and WHO in food industry. (10)
