

ROLL No.....

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

COURSE : 4th Semester of 3-year B.Sc. in H&HA
2nd Year 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. (a) Discuss the methods of preservation (**any two**)
(b) Define Food adulteration with examples. (5+5=10)
- Q.2. Elaborate on Essential Commodity Act and Consumer Protection Act. (10)
- Q.3. Write short notes on **any two**:
(a) Waste disposal (b) Food additives (c) GMP (d) ISO (2x2 ½ =5)
- Q.4. Discuss the new trends in food packaging.
OR
List mandatories of food label. (5)
- Q.5. HACCP is an essential form of Quality Assurance. Discuss.
OR
Chefs dependent on microorganisms. Discuss with examples. (5)
- Q.6. What are the 3E's of food safety?
OR
Which is the common food borne microorganisms? (5)
- Q.7. What are the causes of spoilage of canned foods and eggs? (5)
- Q.8. Discuss **any two** food borne diseases and also its preventive measures. (5)
