

ROLL No.....

NATIONAL COUNCIL FOR HOTEL MANAGEMENT
AND CATERING TECHNOLOGY, NOIDA
ACADEMIC YEAR – 2018-2019

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. (a) Suggest some suitable methods for disinfection / sanitization in the hospitality industry. Name few agents for sanitization.
(b) What are the causes of food spoilage? Mention **three** basic principles of food preservation.

(5+5=10)

- Q.2. What do you mean by adulterants in food? Elaborate the answer by giving **five** examples of adulteration practices and method of their detection.

OR

What are the intrinsic (natural) and extrinsic (external) factors for growth of micro-organism?

(10)

- Q.3. Write short notes on **any four**:

- (a) Food additives (b) Hazard analysis and critical control point
(c) Lag phase (d) Food hygiene (e) Food label

(4x 2 ½ =10)

- Q.4. Differentiate between **any five**:

- (a) Contamination and adulteration (b) Contamination and cross contamination
(c) Disinfection and sterilization (d) Bacteria and virus
(e) Food poisoning and food spoilage (f) Conventional food and organic food

(5x2=10)

- Q.5. What are the main features of prevention of Food Adulteration Act 1954?

OR

What are various authorized bodies for certifying and standardizing food product? Explain briefly.

(5)

- Q.6. Match the following:

(a) Salmonella	(i) Cold loving micro-organisms
(b) E coli O 157: H7	(ii) Poultry products
(c) Clostridium botulinum	(iii) Ground meat
(d) Staphylococcus aureus	(iv) Paralytic disease
(e) Psychrophilic	(v) Round shaped typically occur in clusters

(5x1=5)
