

ROLL No.....

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

COURSE : 1st Semester of Post Graduate Diploma in
Dietetics & Hospital Food Service
SUBJECT : Food Safety in Food Service Establishment
TIME ALLOWED : 02 Hours MAX. MARKS: 50

(Marks allotted to each question are given in brackets)

Q.1. How micro-organisms can be utilised for improving the shelf life of food products? Explain. (10)

Q.2. What are food preservatives? Name Class-I and Class-II preservatives commonly used.

OR

Give an account of the different types of food additives used in food items. (5)

Q.3. Briefly enlist the different hazards associated with food.

OR

What is food fermentation? Name **any five** fermented food commonly consumed. (5)

Q.4. What is the process of pasteurisation? How LTHT is different from HTST?

OR

Which type of foods are fit for irradiation? Differentiate between radappertisation, radicidation and radurisation. (5)

Q.5. Elaborate on plant food toxicants **OR** anti-nutritional factors.

OR

What are the objectives/functions of food packaging? (5)

Q.6. Briefly enlist the basic principles of food safety risk management. (5)

Q.7. What are the different stages in the food chain at which food adulteration occurs?

(5)

Q.8. Fill in the blanks:

- (a) GMP refers to _____.
- (b) Fermented soybean is _____.
- (c) _____ causes botulism.
- (d) Bacterial growth cycle consists of _____ phase, _____ phase, _____ phase and _____ phase.
- (e) Example of lactic acid bacteria is _____.
- (f) Aspergillus is a _____.
- (g) HDPE and _____ can be used for packaging.
- (h) Alcoholic fermentation is carried by _____.
- (i) Presence of starch in milk can be detected with the help of _____.
- (j) _____ can be called as an adulterant in pulses.

(10x1=10)
