

NATIONAL COUNCIL FOR HOTEL MANAGEMENT
AND CATERING TECHNOLOGY, NOIDA
ACADEMIC YEAR 2014-2015

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. Define "food additives". Explain different food additives used in food preparation in form of sweeteners, antioxidants, preservatives, colours and flavours. (2+8=10)
- Q.2. Food borne illness is caused due to lack of knowledge about food hygiene, kitchen hygiene and personal hygiene. Discuss in brief. (10)
- Q.3. Write short notes on:
(a) PFA (b) FSSA (c) FSSAI (d) CAC (e) WTO (5x1=5)
- Q.4. Discuss factors favourable for the growth and multiplication of microorganisms.
OR
State and explain the beneficial and harmful effects of microorganisms with examples. (5)
- Q.5. TQM is a quality assurance system. State its elements and applications. (5)
- Q.6. List basic components of food labeling. (5)
- OR**
- (a) What are the basic principles of HACCP?
(b) State the sources of contaminations. (2+3=5)
- Q.7. (a) Explain risk analysis with its components.
(b) List points to improve the quality of risky street vended food. (2+3=5)
- Q.8. Fill in the blanks:
(a) GHP stands for _____.
(b) _____ is the toxin present in Cl. Botulinum.
(c) _____ is the heat resistant pathogen present in milk.
(d) MPO stands for _____ in national food legislation.
(e) _____ is the common adulterant in milk. (5x1=5)
