

NATIONAL COUNCIL FOR HOTEL MANAGEMENT
AND CATERING TECHNOLOGY, NOIDA
ACADEMIC YEAR – 2017-2018

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. Define fermentation and give examples of fermented foods from different groups. (10)
- Q.2. What are the main features of Food Safety and Standard Act, 2006? (10)
- Q.3. Write short notes on **any two**:
(a) Factors affecting microbial growth in foods.
(b) Benefits of food additives.
(c) Various components of GMP. (2x2 ½ =5)
- Q.4. Intentional adulteration leads to adverse health effects. Justify the statement.
OR
Give the principles of HACCP. (5)
- Q.5. List the various methods of preservation. Describe preservation by high temperature in detail.
OR
Describe the morphological characteristics of bacteria found in food. (5)
- Q.6. What is a food label and enumerate its general requirements? (5)
- Q.7. What are the 'Good Hygiene Practices' followed by food business operators? (5)

Q.8. Match the following (**any five**):

- | | |
|--------------------------|--------------------------------------|
| (a) Halophillic bacteria | (i) Single celled |
| (b) Yeast | (ii) Argemone seeds |
| (c) Tempeh | (iii) Food safety management systems |
| (d) Colouring agent | (iv) 0.80 – 0.75 aw |
| (e) Mustard seeds | (v) Barley |
| (f) ISO 22000 | (vi) Sunset yellow |
| (g) Aflatoxins | (vii) Rhizopus |

(5x1=5)
