

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

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. **A** Explain **any two** following common food borne micro-organisms in a line or two:
 (i) Bacteria (ii) Fungi (c) Virus (d) Parasites
- B** What are the various factors affecting bacterial growth in Food Safety? (5+5=10)
- Q.2. (a) What are the various sources of contamination?
 (b) Explain **any five** common methods of preservation with examples. (5+5=10)
- Q.3. Write short notes (on **any two**)
 (a) Causes of food spoilage
 (b) Food additives and its benefits
 (c) Good hygiene practice (5+5=10)
- Q.4. What is fermentation? Give examples of fermentation in different food groups.
OR
 What are the various preventive measures to control food borne diseases? (5)
- Q.5. Explain clearly **any two** of the following with example:
 (i) Preservatives (ii) Anti-oxidants
 (iii) Sweeteners (iv) Food colour
 (v) Emulsifying agents (2x 2 ½ =5)
- OR**
- List **any five** common food adulterants with examples. (5)
- Q.6. What are the basic principles of HACCP? (5)
- Q.7. Match the following (**any five**):
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|-------------------|----------------------|
| (a) Yeast | (i) Certification |
| (b) Uncooked pork | (ii) Kaizen |
| (c) Preservative | (iii) Stabilizer |
| (d) Adulterant | (iv) Budding process |
| (e) ISI | (v) Tape worm |
| (f) TQM | (vi) Sodium benzoate |
| (g) Agar | (vii) Metanil yellow |
- (5x1=5)
