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Total No. of Pages : 02

Total No. of Questions : 18

B.Voc. (Hospitality & Catering Management) (2019 Batch) (Sem.–1)

FOOD SAFETY AND QUALITY

Subject Code : BVHCM-102-19

M.Code : 77138

Time : 3 Hrs.

Max. Marks : 60

INSTRUCTIONS TO CANDIDATES :

1. SECTION-A is COMPULSORY consisting of TEN questions carrying TWO marks each.
2. SECTION-B contains FIVE questions carrying FIVE marks each and students have to attempt any FOUR questions.
3. SECTION-C contains THREE questions carrying TEN marks each and students have to attempt any TWO questions.

SECTION-A

Write briefly :

1. Food Safety
2. Food Hazards
3. Contaminants and food hygiene
4. Types of food additives
5. Infections and intoxication
6. Common preservatives in Food
7. HACCP
8. Common Food borne microorganisms
9. Factors affecting their growth in food
10. Principles of food hygiene

SECTION-B

11. What are food preservatives and list the basic principles?
12. Explain food contaminants and adulterants.
13. List food laws and their importance in hotels.
14. Explain food borne diseases.
15. What are the various microorganisms which causes various diseases?

SECTION-C

16. Explain importance of Food Safety in hotel kitchen.
17. Differentiate between Food Preservatives and Food Additives with proper examples.
18. What do you understand by food standards? List the ways to prevent common diseases caused by food pathogens.

NOTE : Disclosure of Identity by writing Mobile No. or Making of passing request on any page of Answer Sheet will lead to UMC against the Student.