

ROLL No.....

NATIONAL COUNCIL FOR HOTEL MANAGEMENT
AND CATERING TECHNOLOGY, NOIDA
ACADEMIC YEAR 2015-2016

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. List and discuss the various factors responsible for growth of bacteria. Also explain growth curve of bacteria. (10)

Q.2. Define Food Additive. Classify and explain various food additives being used in hotel kitchen.

OR

Discuss in detail the various methods of food preservation. (10)

Q.3. What do you mean by food adulteration? Enlist various food adulterants.

OR

Discuss beneficial role of microorganisms in food industry. (5)

Q.4. Write short notes on **any two**:

(a) Essential Commodities Act (b) AGMARK (c) FPO (2x2 ½ =5)

Q.5. Why personal hygiene is important in food sector? (5)

Q.6. Discuss HACCP and its principles. (5)

Q.7. What are various cleaning agents used in hotel industry? (5)

Q.8. What is GMF and BSE?

OR

Discuss various food borne diseases. (5)
