

ROLL No.....

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

COURSE : 4<sup>th</sup> 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. Differentiate between cleaning and sanitizing. State **eight** principles of food hygiene. How would you ensure adequate waste water and waste disposal?  
(2+4+4=10)
- Q.2. What are the basic principles of preservation? Discuss the different methods of preserving foods.  
(10)
- Q.3. Discuss the innovations and advancements that have been made in the field of packaging.  
(5)
- Q.4. Write short notes on **any two**:  
(a) Food borne diseases (b) HACCP (c) Food additives  
(2x 2 ½ =5)
- Q.5. What are the main features of Food Safety and Standards Act, 2006?  
**OR**  
Differentiate between contaminants and adulterants. List the common adulterants present in various types of food.  
(5)
- Q.6. How Consumer Protection Act protects the rights of the consumers?  
**OR**  
Explain various types of food spoilage.  
(5)
- Q.7. Expand the following (**any five**):  
(a) FSSAI (b) GM foods (c) TQM  
(d) WHO (e) BSE (f) PFA  
(5x1=5)
- Q.8. How has globalisation of food supply affected food safety?  
(5)
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