

ROLL No.....

NATIONAL COUNCIL FOR HOTEL MANAGEMENT
AND CATERING TECHNOLOGY, NOIDA
ACADEMIC YEAR 2013-2014

COURSE : 4th Semester of 3-year B.Sc. in H&HA
2nd Year 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) Discuss the methods of preservation (**any two**)
(b) Define Food adulteration with examples. (5+5=10)
- Q.2. Elaborate on Essential Commodity Act and Consumer Protection Act. (10)
- Q.3. Write short notes on **any two**:
(a) Waste disposal (b) Food additives (c) GMP (d) ISO (2x2 ½ =5)
- Q.4. Discuss the new trends in food packaging.
OR
List mandatories of food label. (5)
- Q.5. HACCP is an essential form of Quality Assurance. Discuss.
OR
Chefs dependent on microorganisms. Discuss with examples. (5)
- Q.6. What are the 3E's of food safety?
OR
Which is the common food borne microorganisms? (5)
- Q.7. What are the causes of spoilage of canned foods and eggs? (5)
- Q.8. Discuss **any two** food borne diseases and also its preventive measures. (5)

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NATIONAL COUNCIL FOR HOTEL MANAGEMENT
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ACADEMIC YEAR 2014-2015

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. Define "food additives". Explain different food additives used in food preparation in form of sweeteners, antioxidants, preservatives, colours and flavours. (2+8=10)
- Q.2. Food borne illness is caused due to lack of knowledge about food hygiene, kitchen hygiene and personal hygiene. Discuss in brief. (10)
- Q.3. Write short notes on:
(a) PFA (b) FSSA (c) FSSAI (d) CAC (e) WTO (5x1=5)
- Q.4. Discuss factors favourable for the growth and multiplication of microorganisms.
OR
State and explain the beneficial and harmful effects of microorganisms with examples. (5)
- Q.5. TQM is a quality assurance system. State its elements and applications. (5)
- Q.6. List basic components of food labeling. (5)
- OR
- (a) What are the basic principles of HACCP?
(b) State the sources of contaminations. (2+3=5)
- Q.7. (a) Explain risk analysis with its components.
(b) List points to improve the quality of risky street vended food. (2+3=5)
- Q.8. Fill in the blanks:
(a) GHP stands for _____.
(b) _____ is the toxin present in *Cl. Botulinum*.
(c) _____ is the heat resistant pathogen present in milk.
(d) MPO stands for _____ in national food legislation.
(e) _____ is the common adulterant in milk. (5x1=5)

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NATIONAL COUNCIL FOR HOTEL MANAGEMENT
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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)

NATIONAL COUNCIL FOR HOTEL MANAGEMENT
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ACADEMIC YEAR 2016-2017

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. Explain the principles of HACCP and discuss its importance in food sector.

OR

Discuss Quality assurance system comprising TQM, JIT, KAIZEN & Quality Circles.

(10)

Q.2. Discuss the importance of FSSA and FSSAI in food industries.

OR

Discuss various methods of food preservation in detail.

(10)

Q.3. State the factors for the growth and multiplication of micro-organisms and classify them based on these factors.

(5)

Q.4. Define "Food additives". Discuss different food additives used.

(5)

Q.5. Explain the following terms:

- (a) CAC (b) CPA
(c) ISO (d) MPO
(e) FPO

(5x1=5)

Q.6. Chefs depend on micro-organisms. Discuss with examples.

(5)

Q.7. Food borne illness is caused due to lack of knowledge about food hygiene, kitchen hygiene and personal hygiene. Discuss in brief.

(10)

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NATIONAL COUNCIL FOR HOTEL MANAGEMENT
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ACADEMIC YEAR 2017-2018

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. 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)
