

NATIONAL COUNCIL FOR HOTEL MANAGEMENT  
AND CATERING TECHNOLOGY, NOIDA  
**ACADEMIC YEAR – 2014-2015**

COURSE : 3<sup>rd</sup> Semester of 3-year B.Sc. in H&HA  
SUBJECT : Food Safety & Quality  
TIME ALLOWED : 02 Hours MAX. MARKS: 50

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(Marks allotted to each question are given in brackets)

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- Q.1. (a) What favourable conditions are necessary for growth of micro-organisms?  
(b) List and explain various principles of food preservation. (5+5=10)
- Q.2. What are the common food borne infections?  
**OR**  
Explain the importance of food safety to hospitality industry. (10)
- Q.3. Write short notes on **any two**:  
(a) Food poisoning (b) Food additives (c) HACCP  
(2 x 2 ½ =5)
- Q.4. Explain briefly:  
(a) TQM (b) GMP (c) Genetically modified foods  
(d) Food labeling (e) ISO (5x1=5)
- Q.5. Explain various cleaning and dis-infection methods alongwith agents commonly used in the hospitality industry.  
**OR**  
Briefly state how waste water and waste disposal is treated in hotels. (5)
- Q.6. Briefly explain the beneficial role of micro-organisms to the food service sector.  
**OR**  
Differentiate between food infection and food intoxication. (5)
- Q.7. State the methods of detection of various adulterants found in the following:  
(a) Maize fibre in saffron. (b) Dried papaya seeds in peppercorns.  
(c) Saw dust in chilli powder (d) Chicory in coffee.  
(e) Horse dung powder in coriander powder. (5x1=5)
- Q.8. Expand the following (**any five**):  
(a) PFA (b) MPO (c) BIS (d) WHO (e) FPO (f) BSE (5x1=5)

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