

NATIONAL COUNCIL FOR HOTEL MANAGEMENT
AND CATERING TECHNOLOGY, NOIDA
ACADEMIC YEAR – 2016-2017

COURSE : 3rd 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 contaminants. Discuss the various types of food contaminants.

OR

Define food adulteration. Discuss the simple tests used for detection of commonly used adulterants in foods.

(10)

Q.2. List different national and international food laws and regulations. Discuss FSSA, 2006 in detail.

OR

Enlist the general principles of food hygiene. Discuss the GHP for various commodities and equipment used in kitchen.

(10)

Q.3. What do you understand by HACCP? Discuss the principles of HACCP.

OR

What is HACCP? Discuss the potential benefits of implementation of principles of HACCP by a catering establishment.

(10)

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

- | | |
|--------------------------------|-------------------------------------|
| (a) Genetically modified foods | (b) Characteristics of a food label |
| (c) Types of a food storage | (d) Food hazards |

(2x5=10)

Q.5. Discuss the role of micro-organisms in the fermentation of foods.

OR

List the measures to be adopted to prevent food borne diseases.

(5)

Q.6. What do you understand by food additives? Discuss the role of food preservatives in the preparation of food.

OR

Discuss **any five** methods of food preservation

(5)
