

NATIONAL COUNCIL FOR HOTEL MANAGEMENT AND CATERING TECHNOLOGY, NOIDA  
**ACADEMIC YEAR – 2019-2020**

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. What are the causes of food spoilage? Discuss various methods of preservation. (10)
- Q.2. (a) Highlight the important features of Food Safety and Standard Act, 2006.  
(b) Elaborate on Consumer Protection Act, 1986. (5+5=10)
- Q.3. Give short answers for following terms:  
(a) Class I preservatives (b) Food additives  
(c) Codex Alimentarius (d) Kimchi  
(e) Thermophilic bacteria (5x1=5)
- Q.4. Describe the morphological characteristics of different microorganism found in food.  
**OR**  
Food industry is facing new challenges in the field of food safety. Elaborate. (5)
- Q.5. How do canned food get spoilt?  
**OR**  
With the help of microbes, discuss **two** dairy products made. (5)
- Q.6. What is food label? Enlist the features.  
**OR**  
GM foods: World looking forward to have them on store shelves. Give your views. (5)
- Q.7. What are the good hygiene practices to be followed in catering and food service?  
**OR**  
What are the steps involved in risk analysis to maintain quality in food industry? (5)
- Q.8. State True or False:  
(a) Gloves are cleaner than hands so they need not be changed as often as hand wash.  
(b) Botulinum toxins are produced by spore forming clostridium.  
(c) Anaerobes can grow in either the presence or the absence of free oxygen.  
(d) Perishable foods have lower *a<sub>w</sub>* (water activity).  
(e) Vacuum drying and freeze drying are used for heat sensitive foods. (5x1=5)

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