

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

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

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(Marks allotted to each question are given in brackets)

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- 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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