

S.No. 5573

16 SMBEHM 2

(For candidates admitted from 2016–2017 onwards)

B.Sc. DEGREE EXAMINATION, APRIL 2022.

Part III – Hotel Management and Catering Science –  
Major Based Elective

**FOOD SAFETY AND HYGIENE**

Time : Three hours

Maximum : 75 marks

**SECTION A — (10 × 2 = 20)**

Answer ALL questions.

1. Define food poisoning.
2. Give two examples of harmful bacteria.
3. What are food standards?
4. What are fungi?
5. What is dietary fibre?
6. Mention two dietary sources of proteins.
7. Define a balanced diet.

8. What are emulsions?

9. What is HACCP?

10. Define food hygiene.

SECTION B — ( $5 \times 5 = 25$ )

Answer ALL questions, choosing either (a) or (b).

11. (a) Write a note on the harmful effects of microorganisms.

Or

(b) What are food infections? Explain with examples.

12. (a) Discuss the various laws to prevent food adulteration.

Or

(b) What are the steps in canning of foods?

13. (a) Give the classification of nutrients with examples.

Or

(b) Give a brief description of the digestion and absorption of food.

14. (a) Give the dietary recommendations for a person with diabetes.

Or

(b) Write a note on the steps involved in food product development.

15. (a) Explain COSHH.

Or

(b) Describe the colour coding of foods and its use.

SECTION C — ( $3 \times 10 = 30$ )

Answer any THREE Questions.

16. What are the factors affecting the growth of microorganisms in food?

17. Give the principles of preserving food using high temperature

18. Explain the factors affecting nutritive value of food.

19. Give the RDA, digestion and absorption of carbohydrates.

20. Discuss the steps taken for the provision of safe food distribution.