

S.No. 3649

16 SMBEHM 2

(For candidates admitted from 2016–2021 Batch)

B.Sc. DEGREE EXAMINATION, NOVEMBER 2023.

**Part III — Hotel Management and Catering Science —
Major Based Elective**

FOOD SAFETY AND HYGIENE

Time : Three hours

Maximum : 75 marks

PART A — (10 × 2 = 20)

Answer ALL questions.

1. What causes food poisoning?
2. Write the uses of bacteria in food industry.
3. Define freezing.
4. List any four food adulterants.
5. What are micronutrients?
6. Name some deficiency diseases.
7. Why it is called as healthy food?
8. Which food is good for sports persons?

9. Expand COSHH.

10. Give four tips for food hygiene.

PART B — (5 × 5 = 25)

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

11. (a) Discuss the role of microbes in food preparation.

Or

(b) What are the causes of food borne illness?

12. (a) Differentiate food additives and food adulterants.

Or

(b) Why food preservation is important? Explain briefly.

13. (a) How we can prevent deficiency diseases?

Or

(b) Write the importance of fats and oil.

14. (a) Who is a diabetic patient? Recommend some healthy food for them.

Or

(b) Explain the importance of balanced diet.

15. (a) Write short notes on food safety and personal hygiene.

Or

(b) Explain the HACCP principles.

PART C — (3 × 10 = 30)

Answer any THREE questions

16. Discuss the various factors affecting the growth of micro – organisms.

17. Describe the methods of preservation in detail.

18. Elaborate the value of nutrition's and its importance in today's modern world.

19. How nutrition value affected by having fast and junk foods? Explain detail.

20. What are the main features of prevention of Food Adulteration ACT 1954?