ROLL No.....

## NATIONAL COUNCIL FOR HOTEL MANAGEMENT AND CATERING TECHNOLOGY, NOIDA ACADEMIC YEAR – 2015-2016

COURSE	:	3 <sup>rd</sup> Semester of 3-year B.Sc. ir	n H&HA
SUBJECT	:	Food Safety & Quality	
TIME ALLOWED	:	02 Hours	MAX. MARKS: 50

(Marks allotted to each question are given in brackets)

Q.1.	(a)	What is a food label and its requirement?
	(b)	List the hygiene control measures during the processing of food.

(5+5=10)

- Q.2. Define the following terms (**any two**):
  - (a) Risk analysis
  - (b) 3E's of food safety
  - (c) Food additives

(2 1/2 +2 1/2=5)

- Q.3. Describe the role of international standards in meeting the emerging challenges of global food trade.
- Q.4. How does consumer protection act protect the rights of the consumer?

## OR

Describe the functions of colouring agents flavouring substances and leavening agents in food processing citing suitable examples.

(5)

(5)

Q.5. Explain the causes and symptoms of food infections of bacterial origin.

OR

Define fermentation and give examples of fermented foods.

(5)

Q.6. Explain growth curve of micro-organisms.

## OR

Describe the morphological characteristics of different micro-organisms found in food.

(5)

- Q.7. (a) Explain risk analysis with its components.
  - (b) List points to improve the quality of risky street vended food.

(5)

- Q.8. State True or False:
  - (a) Cooking destroys vegetative cells and spores of pathogen.
  - (b) Danger zone temperature ranges from  $25^{\circ}$ C  $40^{\circ}$ C.
  - (c) Anaerobes can grow in absence of free oxygen.
  - (d) Saccharomyces cerevisiae is used for fermentation of bread dough.
  - (e) The toxin produced by clostridium Botulinum is one of the most toxic substances known.
  - (f) Gelatin, a food additive is an antioxidant.
  - (g) Alcoholic beverages are adulterated with methanol and mineral oil.
  - (h) Appearance of bluish black colour on addition of iodine solution to milk indicates that the sample is pure.
  - (i) Food Safety and Standards Act, 2006 has replaced PFA Act, 1954.
  - (j) The GM foods do not pose any potential risks to human health or for the environment.

(10x1=10)

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