

**Roll No.**

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**Total No. of Pages : 02**

**Total No. of Questions : 09**

## **B.Voc. (Hospitality & Catering Management) (Sem.-1)**

## FOOD SAFETY AND QUALITY

**Subject Code : BVHCM-102-19**

**M.Code : 77138**

**Date of Examination: 11-12-2023**

**Time : 3 Hrs.**

**Max. Marks : 60**

**INSTRUCTIONS TO CANDIDATES :**

1. **SECTION-A is COMPULSORY** consisting of **TEN** questions carrying **TWO** marks each.
2. **SECTION-B** contains **FIVE** questions carrying **FIVE** marks each and students have to attempt any **FOUR** questions.
3. **SECTION-C** contains **THREE** questions carrying **TEN** marks each and students have to attempt any **TWO** questions.

## SECTION-A

**1. Write briefly :**

- Genetically modified foods
- Food labelling
- WHO
- GMP
- TQM
- ISO
- HACCP
- BSE
- BIS
- FSSAI

### **SECTION-B**

2. Explain the importance of food safety to hospitality industry.
3. List and explain various principles of food preservation.
4. What is food contamination and its various sources? Discuss in detail.
5. Differentiate between food infection and food intoxication.
6. What favorable conditions are necessary for growth of micro-organisms?

### **SECTION-C**

7. Explain the beneficial role of micro-organisms to the food service sector.
8. Elaborate how waste water and waste disposal is treated in hotels?
9. Explain various cleaning and dis-infection methods along with agents commonly used in the hospitality industry.

**NOTE : Disclosure of Identity by writing Mobile No. or Making of passing request on any page of Answer Sheet will lead to UMC against the Student.**