

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 : BVHCM102-19

M.Code : 77138

Date of Examination : 16-06-2025

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 short notes on :**
- a) Food Safety
 - b) GHP
 - c) PFA
 - d) WTO
 - e) ISO
 - f) Food Contaminants
 - g) Genetically Modified Foods
 - h) Food additives
 - i) Adulteration
 - j) Pathogens.

SECTION - B

2. Briefly explain the factors responsible for food hazards.
3. Define AGMARK. Explain its need and objectives.
4. What are the common foods borne illnesses? How can you prevent them?
5. Write the principles of food preservation. Write the short & long term methods of food preservation.
6. Write five common food adulteration practices. How can you test the adulterated food?

SECTION - C

7. Briefly explain the concept of TQM in detail.
8. Explain the various beneficial roles of microorganisms in culinary industry.
9. What is HACCP? Explain all its principles in detail.

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.