

QP CODE: 24019042



Reg No :

Name :

MHM DEGREE (CSS) EXAMINATION , APRIL 2024

Second Semester

Master of Hotel Management

CORE - TR010205 - FOOD SAFETY & NUTRITION

2019 Admission Onwards

D0D7D6FA

Time: 3 Hours

Weightage: 30

Part A (Short Answer Questions)

*Answer any **eight** questions.*

*Weight **1** each.*

1. What is the shape of leptospira ?
2. Which bacteria is involved in the production of Swiss Cheese?
3. What is the common adulterant in cereal?
4. Define Nutrition
5. Give 2 examples of complex carbohydrate.
6. Fibre content of the daily diet should be approximately.
7. Define Obesity.
8. Concept of steps involved.
9. Define emulsion.
10. Abbreviate HACCP.

(8×1=8 weightage)

Part B (Short Essay/Problems)

*Answer any **six** questions.*

*Weight **2** each.*

11. Name the microbes involved in Industrial production.
12. Differentiate food poisoning and food infection.
13. Short Note on PFA Act.
14. What are the advantages and disadvantages of high temperature storage?





15. Define micro nutrients.
16. Draw the food pyramid.
17. Write Fibre rich foods.
18. Define carbohydrates, proteins and lipids.

(6×2=12 weightage)

Part C (Essay Type Questions)

*Answer any **two** questions.*

*Weight **5** each.*

19. Write in detail about the factors that affect the growth of moulds.
20. Write any 8 physical test done to detect the presence of food adulterant.
21. Explain in detail about the classification of foods.
22. Explain COSHH.

(2×5=10 weightage)

