



QP CODE: 23104641



23104641

Reg No : .....

Name : .....

**B.Sc.DEGREE (CBCS) REGULAR/IMPROVEMENT/REAPPEARANCE  
EXAMINATIONS, FEBRUARY 2023**

**First Semester**

B.Sc Culinary Arts and Catering Technology ( 2017 - 2019 Admissions)B.Sc Hotel Management and  
Culinary Arts (2020 Admission Onwards)

**Complementary Course - CU1CMT04 - FOOD HYGIENE AND SANITATION**

2017 Admission Onwards

13B52504

Time: 3 Hours

Max. Marks : 80

**Part A**

*Answer any **ten** questions.*

*Each question carries **2** marks.*

1. Role of hygiene & sanitation in food industry.
2. Give any 2 Don'ts of kitchen hygiene.
3. Give examples of perishable foods.
4. Receiving quality check points of milk.
5. Give examples of physical hazards.
6. HACCP food came into existence in which year.
7. What is capsule?
8. Give names of those bacteria which are economically beneficial.
9. What is food safety act?
10. How much chlorine is used for sanitizing floor of kitchen?
11. Name 2 types of Preservatives.
12. 2 ways of detecting food adulteration.

(10×2=20)

**Part B**

*Answer any **six** questions.*

*Each question carries **5** marks.*





13. Define the term sanitation.
14. Define Food & PHF.
15. Differentiate between Hot Holding & Cold Holding of food itmes.
16. Explain canning.
17. Brief Salmonellosis.
18. What are the basic requirements of a food premises?
19. Write a short note on HACCP and its 7 principles.
20. What do you mean by Food Adulteration?
21. Briefly explain different food standards.

(6×5=30)

### **Part C**

*Answer any **two** questions.*

*Each question carries **15** marks.*

22. Explain Low Temperature Method & High Temperature Method.
23. Write short notes on storage area & storage contaminers.
24. Role of microorganisms in dairy industry.
25. Differentiate between bacterial toxin & seafood toxin.

(2×15=30)

