

Roll No.

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Total No. of Pages : 02

Total No. of Questions : 09

B.Sc.(Catering & Culinary Arts) (2015 & Onwards) (Sem.-1)

HYGIENE, SANITATION AND SAFETY

Subject Code : BSCCA-103

M.Code : 72698

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) FSSAI
- b) Danger zone
- c) HACCP
- d) FIFO
- e) Sanitation
- f) Adulteration
- g) First-Aid
- h) Fire safety
- i) Hygiene
- j) First-Aid Kit

SECTION-B

2. Elaborate the importance of hygiene in culinary operations.
3. Explain the basic principles of the system of safety signs.
4. What is contamination? Explain.
5. Explain the major causes of food poisoning.
6. List the food businesses falling under FSSAI?

SECTION-C

7. Explain in details the process of licensing and registration of food business by FSSAI?
8. In the modern culinary world kitchen operations have become highly mechanical and involves a lot of tools and equipments. Relate the importance of their cleaning and maintenance with suitable examples.
9. Discuss in detail the preventive measures to be taken to avoid pest and insect infestation in hotel kitchens.

NOTE : Disclosure of identity by writing mobile number or making passing request on any page of Answer sheet will lead to UMC against the Student.