

Roll No.

Total No. of Pages : 02

Total No. of Questions : 09

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

**HYGIENE SANITATION AND SAFETY**

Subject Code : BSCCA-103

Paper ID : [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) Personal hygiene
- b) MSG
- c) Physical source of contamination
- d) Kitchen stewarding
- e) pH level
- f) Mycotoxin
- g) Infestation
- h) Sanitation risk management
- i) IPM
- j) Thawing

### SECTION-B

2. Discuss sanitary procedure while displaying any food item.
3. Write a short note on pest control.
4. Discuss basic principles of system of safety sign.
5. Enlist any five good hygiene practices.
6. What protective measures are required to ensure safe storage of water?

### SECTION-C

7. Classify fire with its fire fighting methods.
8. Discuss in detail about importance of kitchen cleaning and its maintenance.
9. What is FSSAI? Discuss its importance and working procedure.