

ROLL No.....

NATIONAL COUNCIL FOR HOTEL MANAGEMENT
AND CATERING TECHNOLOGY, NOIDA
ACADEMIC YEAR – 2014-2015

COURSE : 1st Semester of Post Graduate Diploma in
Dietetics & Hospital Food Service
SUBJECT : Food Safety in Food Service Establishment
TIME ALLOWED : 02 Hours MAX. MARKS: 50

(Marks allotted to each question are given in brackets)

Q.1. Discuss the beneficial role of micro-organisms in the food industry.

OR

Discuss the importance of personal hygiene for a food handler.

(10)

Q.2. Write short notes on (**any two**):

- (a) GM Foods
- (b) Food microbiology
- (c) Fermented food and its advantages
- (d) Packaging methods

(2x5=10)

Q.3. Enumerate the advantages and dis-advantages of maintaining food safety standards.

OR

Discuss the chemical methods of food preservation.

(5)

Q.4. What is meant by food adulteration? Classify adulterants and state their ill effects on human body.

OR

Discuss the Food Safety Standard Act 2006 and its application on food service establishments.

(5)

Q.5. What are the functions of packaging? List **any two** types of packaging materials suitable for milk and milk products.

(5)

Q.6. Labeling is a means of communication for the customers. Discuss the mandatory label information. (5)

Q.7. Discuss various food hazards and control measures. (5)

Q.8. What is meant by HACCP? List the advantages of HACCP implementation to the business establishment.

OR

Expand and explain the following:

- (a) GMP
- (b) TQM
- (c) Risk assessment
- (d) ISO 22000
- (e) Codex

(5x1=5)
