

ROLL No.....

NATIONAL COUNCIL FOR HOTEL MANAGEMENT
AND CATERING TECHNOLOGY, NOIDA
ACADEMIC YEAR – 2015-2016

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. List the significance and functions of food packaging. What are the different methods of food packaging?

(4+6=10)

Q.2. Describe the factors which influence the growth of bacteria and bacterial growth curve with diagram.

(5+5=10)

Q.3. Define and classify food adulterants.

OR

Differentiate between gram positive and gram negative bacterial cell wall with suitable diagram.

(5)

Q.4. (i) What is the importance of risk assessment?
(ii) Enumerate the four steps involved in risk assessment along with the goal.

(2+3=5)

OR

Explain the following:

(i) Personal hygiene leading to microbial contamination spread through skin of food handlers.

(ii) Virus are host specific. Elaborate.

(2 ½ + 2 ½ =5)

Q.5. Write the steps to develop a HACCP plan.

(5)

Q.6. Briefly discuss the role of Codex Alimentarius Commission.

OR

Explain the structure of fungi with suitable diagram.

(5)

Q.7. Write short notes on:

- (a) Antibiotics
- (b) Role of biotechnology in food microbiology

OR

Name the causative organism and their growth requirements, symptoms of disease and preventive measure you would adopt for the following disease conditions:

- (a) Aflatoxicosis
- (b) Salmonellosis

(2 ½ + 2 ½ =5)

Q.8. **A** Expand the following:

- (a) GEAC
- (b) HACCP

B Match the following:

- | | |
|---------------------|---|
| (a) Giardia lamblia | (i) Enterotoxigenic and invasive strain |
| (b) E.Coli (EEC) | (ii) Flagellated protozoan |
| (c) Candida | (iii) Yeast |
| | (iv) Mould |

(2+3=5)
