

B. SC. (HOSPITALITY & HOTEL ADMINISTRATION) SEM – I
(2010 COURSE) : SUMMER - 2018
SUBJECT : CATERING SCIENCE – I

Day : **Wednesday**
Date : **02/05/2018**

S-2018-2177

Time : **10.00 AM To 01.00 PM**
Max. Marks : **80**

N. B. ;

- 1) All questions are **COMPULSORY**.
 - 2) Figures to the right indicate **FULL** marks.
 - 3) Draw neat and labeled diagram **WHEREVER** necessary.
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Q. 1 Solve **ANY EIGHT** of the following: **(16)**

- a) Define the term 'Smoking Point'.
- b) What is the importance of rest, recreation and exercise in catering employees?
- c) Explain the term cross contamination.
- d) Differentiate between food poisoning and food infection.
- e) Convert following to Celsius:
i) 102⁰ F ii) 205⁰ F
- f) Define the term HACCP.
- g) Use of finger rings should be avoided by food handler. Give reason.
- h) Chef cap should be used by cook? Give reason.
- i) What is undesirable browning?
- j) Give any two Natural toxicants in food.

Q. 2 Write short notes on **ANY FOUR** of the following: **(16)**

- a) Write short note on pest control in kitchen.
- b) Explain any four food additives with examples.
- c) Write short note on Protective display of foods.
- d) Write about any two food standards.
- e) Explain any two spoilage indicators in:
i) Fish iii) Cheese
ii) Milk iv) Fruit Jam

Q. 3 Answer **ANY TWO** of the following: **(16)**

- a) Write in detail about role of micro-organisms in food production:
i) Fermented foods iii) Alcoholic beverages and vinegar
ii) Dairy products iv) Bakery products
- b) Explain the growth of micro-organisms with suitable diagram. What are the factors affecting growth of micro-organism.
- c) Write in detail about Hygienic storage of foods.

Q. 4 Answer **ANY FOUR** of the following: **(16)**

- a) Write short note on 'Danger zone'.
- b) Write short note on 'Salmonellosis'.
- c) What measures should be taken to avoid food poisoning?
- d) Write short note of principles of food serving.
- e) How to prevent cross contamination?

Q. 5 Answer **ANY TWO** of the following: **(16)**

- a) Describe the Importance of personal hygiene in catering establishment.
- b) Write short note on protective clothing. Define the term HACCP. Write in detail about importance and usage.
- c) Define the term food adulteration. How to detect it in following foods with simple test:
i) Milk iii) Ghee
ii) Tea Powder iv) Turmeric powder

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