

B.H.M.C.T. SEM-II (2010 COURSE) : SUMMER - 2018
SUBJECT: CATERING SCIENCE – I

Day: **Monday**
Date: **16/04/2018**

S-2018-2142

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.
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- Q.1** Answer **ANY EIGHT** form the following: **(16)**
- a) Write four uses of yeasts.
 - b) Give definition of CCP.
 - c) Explain the term Danger Zone.
 - d) Chef Cap should be worn in the kitchen give reason
 - f) What is binary Fission?
 - g) Write short note on Canning.
 - h) What should be used in ice-cream to prevent ice crystal formation?
 - i) Give four uses of HACCP in food industry .
 - j) List four functions of food industry
 - k) Explain difference between food contamination and food poisoning?
- Q.2** Answer **ANY FOUR** form the following: **(16)**
- a) Write in brief about the interior of building of catering
 - b) Write short note on wet and dry heat
 - c) Explain protective Display of food.
 - d) Explain methods of pest control.
 - f) Write short note on importance of ventilation in food preparation area.
- Q.3** Answer **ANY TWO** form the following: **(16)**
- a) Identify adulterants in following food with their test of identification.
 - i) Turmeric Powder
 - ii) Ghee
 - ii) Tea Powder
 - iv) Black paper
 - b) Write short note on personal hygiene in catering industry.
 - c) Write short on storage of perishable foods.
- Q.4** Answer **ANY FOUR** form the following: **(16)**
- a) Mention the ways to prevent food borne illnesses
 - b) Explain the difference between food poisoning and food infection
 - c) Write short note on HACCP
 - d) Explain the role of micro-organisms in sauerkraut preparation
 - f) Write a note on waste disposals in catering establishment.
- Q.5** Answer **ANY TWO** form the following: **(16)**
- a) Explain the detail role of microorganisms in beer preparation
 - b) Write the role and responsibilities of food inspector.
 - c) Describe the methods to control the growth of microorganisms .

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