

**B. Sc. (Hospitality & Hotel Administration) Sem – I (2010 Course)**

**: WINTER - 2017**

**SUBJECT: CATERING SCIENCE -I**

Day: **Wednesday**

Date: **22/11/2017**

**W-2017-1487**

Time: **08.30 AM TO 11.30 AM**

Max. Marks: 80

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**N.B.:**

- 1) All questions are **COMPULSORY**.
  - 2) Figures to the right indicate **FULL** marks.
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**Q.1** Answer any **EIGHT** of the following: **(16)**

- a) Which method is used to control growth of microorganisms in milk and juices
- b) Explain the procedure of canning in short
- c) Write four factors which leads to spoilage of Sauerkraut
- d) Give four uses of yeast
- f) Define the terms Hygiene and sanitation
- g) Which points should be considered while selecting area for catering establishment
- h) Write definition of HACCP
- i) How the foods are classified based on ease of spoilage
- j) Explain the functions of Blast freezer
- k) List three storage areas food along with storage temperature

**Q.2** Answer any **FOUR** of the following: **(16)**

- a) Write short note on mechanical dishwashing machines and their types
- b) Write short note on dry food storage
- c) Give guidelines for storing Eggs and Meat
- d) Explain hygienic method for faster cooling of cooked foods
- e) Write short note on importance of Health of staff
- f) Write short note on cross contamination of foods

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

- a) Write in detail about methods of waste disposal in catering establishment
- b) Explain in detail procedure of preparation of Grape wine
- c) Describe the method to control microbial growth in food

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

- a) Explain in brief about types of ventilation in kitchen
- b) Write short note on protective display of foods
- c) Write short note on methods of pest control
- d) Write short note on personal hygiene for food handlers
- e) Write short note on Indian food standards
- f) How to judge that food is fit for consumption

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

- a) Discuss the importance of microorganisms in food industry
- b) Write in detail about layout of premises of catering establishment
- c) Explain in details seven principles of HACCP

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