

DIPLOMA IN CULINARY ARTS : WINTER - 2017

SUBJECT: CATERING SCIENCE

Day: **Saturday**
Date: **18/11/2017**

W-2017-1511

Time: **08.30 AM TO 11.30 AM**
Max. Marks: 80

N.B.:

- 1) All questions are **COMPULSORY**.
 - 2) Figures to the right indicate **FULL** marks.
-

Q.1 Answer any **EIGHT** of the following: **(16)**

- a) Write down the definition of HACCP.
- b) Why chef should wear cap?
- c) Define food Adulteration.
- d) What is thawing of foods?
- f) Explain the functions of Blast freezers.
- g) What is Danger Zone?
- h) What are the spoilage indicators in milk?
- i) Mention four functions of food lab?
- j) Explain the use of chillers in catering?
- k) Define cross contamination.

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

- a) Explain the importance of Health of staff in catering establishment.
- b) Discuss three sink and three bucket method of washing utensils.
- c) Explain types of ventilations in kitchen area and its importance.
- d) Discuss methods of pest control.
- e) Explain in brief about protective clothing for catering stars.
- f) Write short note on Freezers storage.

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

- a) What is the temperature of danger zone? Explain the factors affecting growth of micro-organism.
- b) Write in detail about layout of premises.
- c) Write fermentation procedures for preparation of vinegar.

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

- a) Write short note on protective display of foods.
- b) What are the types of wastes produced in catering?
- c) Write short note on storage of different foods depending on ease of spoilage?
- d) Write short note on naturally occurring toxins in food.
- e) What precautions should be taken while serving the food to customers?
- f) Give methods of pest control:
 - i) cockroach
 - ii) House flies

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

- a) Discuss importance of personal Hygiene in food service.
- b) Write procedures for preparation of Grape Wine.
- c) Discuss in detail any two food borne illness:
 - i) Causing micro-organism
 - ii) Incubation period
 - iii) Symptoms
 - iv) Prevention