

**B.H.M.C.T. SEM-II (2010 COURSE) : WINTER - 2017**

**SUBJECT: CATERIN SCIENCE-I**

Day: **Monday**  
Date: **27/11/2017**

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

**W-2017-1452**

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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** from the following: **(16)**
- a) Write four uses of HACCP in food industry.
  - b) What is Danger Zone?
  - c) Wood should not be used as food preparation surface, Give reason.
  - d) Explain the use of chillers in catering establishment.
  - f) What are the uses of Yeast?
  - g) Chef cap should be used while preparation of food, Give reason.
  - h) What is Binary Fission?
  - i) Explain hands are the worst tools for food service.
  - j) List four functions of food laboratory.
  - k) Explain the difference between food contamination and food spoilage.
- Q.2** Answer **ANY FOUR** from the following: **(16)**
- a) Write short note on Food Adulteration.
  - b) Explain the importance of personal hygiene for food handlers.
  - c) Write short note on methods of pest control.
  - d) Write short note on FPO, ISI, PFA, and AGMARK.
  - f) Explain the importance of ventilation in kitchen.
- Q.3** Answer **ANY TWO** from the following: **(16)**
- a) Identify the adulterants in following food with their taste.  
a) Tea powder b) Ghee c) Milk d) Honey
  - b) Write significance of Hygiene and sanitation in food industry.
  - c) Write short note on storage of perishable foods.
- Q.4** Answer **ANY FOUR** from the following: **(16)**
- a) Explain in detail about stages of growth of bacteria.
  - b) Explain the difference between food poisoning and food infection.
  - c) Mention the sanitary practices to be followed by kitchen employees
  - d) Write short note on the waste disposal methods in catering.
  - f) Write about spoilage indicators in : a) Milk b) Fish c) Eggs d) Paneer
- Q.5** Answer **ANY TWO** from the following: **(16)**
- a) Write the method of preparation and fermentation of fruit wine.
  - b) Mention the ways to prevent food borne illnesses.
  - c) Write short note on uses of micro-organisms in food industry.

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