

Total No. of Questions : 7]

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B. Sc. (Hospitality Studies) (Semester - II) Examination - 2010

FOOD SCIENCE

(Old 2005 Pattern)

Time : 3 Hours]

[Max. Marks : 70

Instructions :

- (1) Question No. 1 is compulsory.
- (2) Attempt **any four** from Q. Nos. 2 to 7.
- (3) Draw diagrams wherever necessary.

Q.1) Define the terms : (Any Five) [10]

- (a) Emulsion
- (b) Boiling under Pressure
- (c) pH
- (d) Smoking Point
- (e) Humidity
- (f) Density

Q.2) (A) Differentiate between Food Poisoning and Food Infection. Why is Protective Display of Food necessary ? [05]

(B) Define 'Food Additives'. Explain any three Food Additives used in Food Industry. [05]

(C) List requirements needed to store Food in Dry Food Storage Area. [05]

Q.3) (A) Explain any five Natural Toxins occurring in Food. How will you prevent them ? [05]

(B) List any five rules of Personal Hygiene. [05]

(C) Define 'Cross-contamination'. Give any three ways to prevent it. [05]

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P.T.O.

- Q.4** (A) Explain any five factors affecting growth of Micro-organisms. [05]
- (B) Define 'Desirable Browning'. How will you prevent Undesirable Browning in Food' ? (**any three ways**) [05]
- (C) Mention **any two** Spoilage Indicators in the following Food Stuffs : [05]
- (a) Fish
 - (b) Methi Leaves
 - (c) Semolina
 - (d) Paneer
 - (e) Egg

- Q.5** (A) Discuss 'Salmonellosis' Food Infection on the basis of :
- (a) Mode of Transmission [01]
 - (b) Four Foods Involved [02]
 - (c) Any Two Preventive Measures [02]

OR

- (A) Explain Concept of Danger Zone in Catering Industry. [05]
- (B) As a Catering Manager how will you take care regarding good health of Staff ? [05]
- (C) Why is Pest Control necessary ? List any two Control Measures to control the following : [05]
- (a) House Flies
 - (b) Rodents
 - (c) Cockroaches

- Q.6)** (A) Explain any five ways to control Growth of Micro-organisms in Food. [05]
- (B) Explain Concept of 'HACCP' in Catering Industry. [05]
- (C) Mention Common Food Adulterants and the tests to detect them in the following Food Stuffs : [05]
- (a) Milk
 - (b) Coffee
 - (c) Chilli Powder
 - (d) Semolina
 - (e) Sugar
- Q.7)** (A) Explain any five Non-bacterial Metal Poisoning in Food. [05]
- (B) Explain any two uses of Bacteria, two uses of Yeast and one use of Mould in Food Industry. [05]
- (C) Write importance of **any two** : [05]
- (a) Rest, Recreation and Exercise in relation to Catering Industry.
 - (b) Hygiene and Sanitation related to Catering Establishment.
 - (c) Food Standards in India
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