



AJEENKYA

D Y PATIL UNIVERSITY

End Term Examinations (December 2018)

School: Hotel Management

Program: Bachelor of Science In Culinary Arts

Course: Food Safety & Hygiene

Course Code: HOM110

Semester: I

Max Marks: 50

Duration (mins): 120 mins

Note: 1. Figures to the right indicates full marks.

Q 1. Solve any four of the following

20 Marks

- Write down in detail about bacteria.
- Definition of food adulteration.
- Write down types of food additives.
- Write down in detail about browning reactions.
- Write down uses of food additives.

Q 2. Solve any two of the following

20 Marks

- Write down definition of food additives
- Write down types of hygiene.
- Write down methods of preservations

Q 3. Solve any two of the following

10 Marks

- Write down in detail about personal hygiene.
- Write down in detail about paste control.
- Write down in detail about Yeast