

Total No. of Questions : 7]

[Total No. of Printed Pages : 3

**[3882]-105**

**B. Sc. (Hospitality Studies) (Semester - I) Examination - 2010**

**CATERING SCIENCE**

**(New 2008 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.

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**Q.1) Explain the following terms : (Any Five)**

**[5x2=10]**

- (a) Evaporation
- (b) Contamination of Food
- (c) Hygiene
- (d) AGMARK
- (e) Desirable Browning
- (f) Food Adulteration

**Q.2) (A) Give difference between Food Poisoning and Food Infection. [05]**

**(B) Explain Concept of Danger Zone in Catering Industry. [05]**

**(C) Give requirements needed to store Food in a Refrigerated Storage Area. [05]**

**[3882]-105**

**1**

**P.T.O.**

- Q.3) (A) Write short notes : (Any Three) [15]**
- (a) Protective Clothing
  - (b) Food Additives and any of their three types
  - (c) Direct Transmission of Diseases
  - (d) Rest, Recreation and Exercise
- Q.4) (A) Explain any five factors affecting growth of Micro-organisms. [05]**
- (B) Explain Importance of Protective Display of Food in Catering Industry. [05]**
- (C) Name Food Adulterants and tests to detect them in the following Food Stuffs : [05]**
- (a) Ghee
  - (b) Chilli Powder
  - (c) Turmeric
  - (d) Milk
  - (e) Tea
- Q.5) (A) Define Cross-contamination. Give any three ways to prevent it. [05]**
- (B) Explain Concept of HACCP in Catering Industry. [05]**
- (C) Explain Importance of Hygiene and Sanitation in Catering Industry. [05]**
- Q.6) (A) Explain any five natural toxins occurring in Food. [05]**
- (B) List any two control measures each for Cockroaches and Flies and one control measure for Rodents. [05]**
- (C) Explain any five Non-bacterial Metal Poisoning in Food. [05]**

- Q.7) (A)** List any two Spoilage Indicators for the following Food Stuffs : **[05]**
- (a) Egg
  - (b) Fish
  - (c) Semolina
  - (d) Spinach
  - (e) Peanuts
- (B)** Discuss 'Salmonellosis' on the basis of : **[05]**
- (a) Type of Food Borne Illness
  - (b) Responsible Organism
  - (c) Any two Foods Involved
  - (d) Any two Preventive Measures
- (C)** Give any five ways to control growth of Micro-organism in Food. **[05]**
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**[3882]-105/3**