

**Avinashilingam Institute for Home Science and Higher Education for Women  
Coimbatore-641 043**

**Bachelor's Degree Examination November 2017  
V Semester**

**Class: III UG  
Major: Food Service Management & Dietetics**

**Time: 3 Hours  
Max Marks: 100**

**15BFDC16 / 14BCDC16 Food Safety and Sanitation**

**Part-A**

**10x1 = 10**

**Choose the correct answer**

1. Milk is pasteurized in order to
  - a. sterilize it
  - b. improve its taste
  - c. increase its shelf life
  - d. kill harmful bacteria
2. The most hygienic way of drying hands is by using
  - a. A warm air drier
  - b. a hard towel
  - c. the dish cloth
  - d. the apron
3. An oxidation-reduction reaction occurs as the result of a transfer of electrons between atoms or molecules
  - a. Buffering capacity
  - b. redox potential
  - c. water activity
  - d. relative humidity
4. Bacteria having tufts of flagella emerging from one end
  - a. Monotrichous
  - b. amphitrichous
  - c. Atrichous
  - d. lophotrichous
5. Certain foods are known to contain inherent compounds that cause serious immunological, allergic responses in a relatively small proportion of food consumers
  - a. Additives
  - b. microbes
  - c. Food allergens
  - d. residues
6. Food handlers should keep their fingernails
  - a. Short manicured and unvarnished
  - b. Smooth, well-shaped and unvarnished
  - c. Long and unvarnished
  - d. Short and unvarnished
7. Agar Agar is obtained from
  - a. Gracillaria
  - b. Laminaria
  - c. Chlorella pyrenoidosa
  - d. Chryophyceal
8. .... is involved in the spoilage of bread
  - a. Acetobacter
  - b. Rhizopus nigricans
  - c. bacillus
  - d. Aspergillus
9. Anaerobic decomposition of protein with production of foul smelling compounds is called .....
  - a. Taint
  - b. Souring
  - c. Putrefaction
  - d. Fermentation
10. The temperature recommended for short term holding of perishables in refrigerated store is .....
  - a. 10 to 12° C
  - b. 10 to 21° C
  - c. 1 to 4° C
  - d. -6 to -25° C

**Part- B**

**(5x6=30)**

**Answer should not exceed 400 words or two pages**

11. a. Write short notes on the importance of yeast  
(or)  
b. Explain growth curve
12. a. Discuss rapid sand filtration plant  
(or)  
b. What is the role of sterilization and disinfection to control microorganisms
13. a. Discuss the factors that contribute to the spoilage of fresh fish  
(or)  
b. How can you prevent mould growth in bread?
14. a. Plan a training program module for food service personnel and explain  
(or)  
b. Discuss the need for good lighting and ventilation in the food preparation area
15. a. What are the fundamental rights of consumers?  
(or)  
b. Elaborate the role of AGMARK in the maintenance of food quality

**Part- C**

**(5x12=60)**

**Answer should not exceed 800 words or four pages**

16. a. Explain in detail the reproduction in bacteria  
(or)  
b. Write in detail on Lactic acid bacteria
17. a. Discuss the role of different disinfectants used to control micro organisms  
(or)  
b. Give the classification of moulds and explain its significance
18. a. Enumerate the role of air contamination in the spread of diseases  
(or)  
b. Explain the pasteurisation techniques in detail
19. a. Bring out the importance of sanitary procedures to be followed during preparation Storage of food  
(or)  
b. Write the importance of personal hygiene in the food service sector
20. a. Elaborate on the principles of HACCP and explain with the benefits  
(or)  
b. Write a detailed note on:  
a. FPO  
b. MPO

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