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[5372]-15

**B.Sc. (Hospitality Studies) (Sem. I) EXAMINATION, 2018**

**105 : CATERING SCIENCE–I**

**(2008 PATTERN)**

**Time : Three Hours**

**Maximum Marks : 70**

**N.B. :—** (i) Question No. 1 is compulsory.

(ii) Attempt any *four* questions from Q. 2 to Q. 7.

(iii) Draw diagrams wherever necessary.

**1. Define the following terms (any *five*) :** [10]

- (a) Hygiene
- (b) Aerobic organisms
- (c) Evaporation
- (d) Food adulteration
- (e) Relative density
- (f) Boiling point
- (g) Sol.

**2. (a) Match the following :** [10]

**A**

**B**

- |                               |                           |
|-------------------------------|---------------------------|
| (i) Reproduction of bacteria  | (a) Intestinal parasite   |
| (ii) Psychrophillic organisms | (b) Class II preservative |
| (iii) Browning of sugar       | (c) Agricultural products |
| (iv) Chicory                  | (d) Binary fission        |
| (v) Ascariasis                | (e) Clostridium botulinum |

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- |                          |                                |
|--------------------------|--------------------------------|
| (vi) Sodium benzoate     | (f) Below 20°C                 |
| (vii) Jam                | (g) Adulterant in coffee       |
| (viii) Whipping of cream | (h) Above 45°C                 |
| (ix) Botulism            | (i) Class I preservative       |
| (x) Agmare               | (j) Caramelization             |
|                          | (k) Bureau of Indian Standards |
|                          | (l) Foam                       |
|                          | (m) Gel                        |

- (b) Define cross contamination. Give any *two* examples and write any *one* preventive measure. [5]

*Or*

Give any *five* control measures to control the growth of microbes in food.

3. (a) Why is pest control necessary ? Write any *two* control measures for the following : [5]
- (i) Rat
- (ii) Fruit fly.
- (b) Explain the importance of danger zone in food industry. [5]
- (c) Explain any *five* uses of different micro-organisms. [State their names also]. [5]
4. (a) Write short notes on (any *two*) : [5]
- (i) Importance of rest, recreation and exercise
- (ii) Any *two* food standards
- (iii) Protective display of food.

- (b) Explain any *two* factors affecting growth of micro-organisms. Give any *three* differences between food poisoning and food infection. [5]
- (c) Write any *five* operating procedures of refrigerator. [5]

*Or*

Explain the morphology of moulds.

- 5. (a) Write the name of adulterant and test to detect them in the following foodstuffs : [5]
    - (i) Semolina
    - (ii) Turmeric
    - (iii) Tea
    - (iv) Chilli powder
    - (v) Oil.
  - (b) Explain any *two* natural toxins present in food. Give any *three* sanitary practices to be followed by kitchen staff while holding and cooking the food. [5]
  - (c) Define pH and explain its importance in food industry. [5]
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- 6. (a) Discuss 'perfringens food poisoning' on the basis of :
    - (i) Name of the organism. [1]
    - (ii) Any *two* symptoms. [2]
    - (iii) Any *two* foods commonly involved. [2]
  - (b) Explain the concept of HACCP in catering industry. [5]
  - (c) Define food additives and explain any *three* types of food additives used in food industry. [5]

7. (a) Write any *two* spoilage indicators for the following food-stuffs : [5]
- (i) Fenugreek leaves
  - (ii) Milk
  - (iii) Meat
  - (iv) Fish
  - (v) Canned foods.
- (b) Explain browning reactions in foods with examples. [5]
- (c) Explain any *two* non-bacterial metal poisoning in foods and state the importance of hygiene and sanitation in catering industry. [5]