

**Model Paper “Supervising Food Safety-II” (Second year)
Diploma in Culinary Arts (02 Year Course)
For Annual Examination 2024 & Onwards**

Marks: 10

TIME: 15 Minutes

OBJECTIVE

Note: This part is compulsory. It should be attempted on the question paper and returned to the supervisory staff after the prescribed time. Cutting or over writing, Use of Ink Remover, lead Pencil and Eraser is not allowed. Supervisory Staff is requested to attach it with the answer book.

Q # 1: Encircle the write answer from the given answers a, b, c & d. (10x1) = 10

- 1) What id meant by food preservation?
 - a) Cooking food
 - b) storing of food
 - c) Increase shelf life of food
 - d) blanching of food
- 2) What is rancidity?
 - a) Change in smell of fats carbohydrates
 - b) change in texture of
 - c) Change in color of proteins
 - d) none of above
- 3) Storing of food by air drying is called?
 - a) Dehydration
 - b) rancidity
 - c) Freezing
 - d) caning
- 4) How many steps of cleaning are:
 - a) 6
 - b) 5
 - c) 8
 - d) 10
- 5) Cleaning and sanitization of workstation is called:
 - a) Disinfection
 - b) cleaning
 - c) Pest infection
 - d) adhesives
- 6) How many principles of HACCP are?
 - a) 7
 - b) 6
 - c) 8
 - d) 10
- 7) What does critical control point means?
 - a) The point when food handlers start to make administrative records in HACCP system.
 - b) The point when steam starts to rise from food being cookies
 - c) When bacteria starts to grow uncontrollably on food
 - d) It is a point at which control can be applied to prevent or eliminate a food safety hazard.
- 8) How many types of risk based inspections are there?
 - a) 4
 - b) 5
 - c) 7
 - d) 3
- 9) What is meant by CDC?
 - a) Pathogens
 - b) center for disease control
 - c) Cleaning chemical
 - d) central department for food
- 10) A pathogen is a microorganism that?
 - a) Cause illness
 - b) cause fermentation
 - c) Change in texture of food
 - d) change in smell

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Marks: 40

TIME: 2:00 Hours

SUBJECTIVE

SECTION-1

Q.1 Write short answer to any twelve (12) from the following questions. (12x2)=24

- i. What is rancidity?
- ii. Define food preservation?
- iii. What is dehydration?
- iv. Define fermentation?
- v. Enlist the steps of hand washing procedure?
- vi. What is 6 stage cleaning method?
- vii. Write down any two benefits of cleaning?
- viii. What is the role of supervisor in cleaning?
- ix. Define disinfection?
- x. Differentiate between cleaning and sanitization?
- xi. What are the signs of pest infections?
- xii. Write down any 2 food safety policies?
- xiii. What is HACCP?
- xiv. Write down the procedure of stowing and dispose of waste?
- xv. What is Pest management?
- xvi. State 3 advantages of food safety risk management program?
- xvii. Define fermentation?
- xviii. Enlist the steps of hand washing procedure?

SECTION- II

Note: Attempt any two questions.

(2 x8= 16)

Q.2) What is food safety management system? Write in detail about the pre requisites for HACCP?

Q.3) What is pest management? Describe its environmental, physical and chemical control?

Q.4) What is HACCP? Describe 7 principles of HACCP?

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Marks: 50

TIME: 2:30 Hours

PRACTICAL

1. Identify different risks and accidents in kitchen? (10 Marks)
2. By making a flow sheet diagram draw on pest control management in a food and beverage operations?

OR

3. Draw a flow sheet diagram of food safety management system? (10 Marks)
4. Viva voce (30 Marks)