

**Model Paper “Supervising Food Safety-I” (First Year)
Diploma in Culinary Arts (02 Year Course)
For Annual Examination 2023 & 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) How many hazards are present in kitchen?
a) 2
b) 3
c) 5
d) 6
- 2) Anything that has potential to cause harm is called?
a) Hazard
b) risk
c) Contamination
d) None of above
- 3) What is meant by contamination?
a) Presence of something objectionable in food
b) multiplication of bacteria
c) Rapid method of killing bacteria
d) transfer of viruses
- 4) What is the range of danger zone?
a) 5C-60C
b) 3C- 50C
c) 5C- 53C
d) 3C- 60C
- 5) What is good personal hygiene:
a) Wearing dirty chef coat
b) Changing of apron
c) Washing hands after every task
d) Wearing black shoes
- 6) Which one of the following is a microbiological hazard:
a) Hairs in food
b) rope in food
c) Fungus in food
d) soap present in food
- 7) Which one of the following is a indicator of food poisoning:
a) Abdominal pain
b) nausea
c) Vomiting
d) all of above
- 8) What is the storage temperature of frozen meat?
a) -18 to -24C
b) -5 to -10
c) -5 to 0 C
d) 0 to 15C
- 9) A food which is high in fat, protein and moisture is called
a) High risk food
b) Contaminated food
c) Hazardous food
d) none of above
- 10) What is the main role of supervisor in kitchen?
a) Ensuring all staff training on food safety standards high
b) keeping food safety
c) Conflict resolution of staff members
d) problem solving in kitchen

**Model Paper “Supervising Food Safety-I” (First Year)
Diploma in Culinary Arts (02 Year Course)
For Annual Examination 2023 & Onwards (DNSH)
SUBJECTIVE**

MARKS: 40

TIME: 2:00 Hours

SECTION – I

Q.1 Write the short answers of any ten (10) from the following questions. (12x2- 24)

- i. Define Personal Hygiene?
- ii. Enlist any 2 disadvantages of poor hygiene in business?
- iii. Define contamination?
- iv. Differentiate between contamination & cross contamination?\
- v. What is the range of danger zone?
- vi. What is high risk food?
- vii. Define food poisoning?
- viii. Enlist any 3 indicators of food poisoning?
- ix. Write down the name of bacteria present in raw meat?
- x. Define spores?
- xi. What is workplace hygiene?
- xii. Define PPE?
- xiii. What is the role of supervisor in hospitality?
- xiv. Enlist steps of stock rotation cycle?
- xv. What is a HACCP plan?
- xvi. What do you meant by checklist?
- xvii. What is high risk food?
- xviii. Define food poisoning?

SECTION- II

Note: Attempt any two questions.

(2 x 8= 16)

Q.2 What is food safety, what are the benefits of good food hygiene and safety?

Q.3 What is HACCP, Describe in detail about the seven principles of HACCP?

Q.4 What is the role of supervisor in Food Hygiene?

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PRACTICAL

TIME: 2:30 Hours

MARKS: 50

1. Identify different hazards in kitchen? (10 Marks)
2. By making a flow sheet diagram draw control points in a food and beverage operations?

OR

3. Draw a flow sheet diagram of HACCP Principles? (10 Marks)
4. Viva voce (30 Marks)