



V. M. SALGAOCAR INSTITUTE  
of  
INTERNATIONAL HOSPITALITY EDUCATION

## B.Sc. Culinary Arts

**Type:** Semester End Assessment (SEA)

**Date:** 22/11/2023

**Batch and Semester:** 2023-26 & 1

**Total Marks:** 25

**Time Duration:** 2 Hours

**Course Name:** Hygiene Health & Safety

**Course Code:** CAC005

**Instructor:** Ms. Alyce Rodrigues

This paper contains 02 pages in addition to the cover page.

Full Name of the Student: \_\_\_\_\_

Permanent Registration Number: \_\_\_\_\_ Class: \_\_\_\_\_

Marks Obtained: \_\_\_\_\_ Faculty Signature: \_\_\_\_\_ Invigilator Signature: \_\_\_\_\_

Main Answer sheet	Number of Supplements	Total number of Answer sheets
01		

- Carefully read each question at the outset of the paper. All queries must be addressed to the faculty within the first 10 minutes of the examination.
- Students are expected to maintain complete silence in the examination hall and should not interact or communicate with their peers.
- Students will carry only their essential stationery like pens, pencils, ruler and simple calculators into the examination hall.
- Bags, eatables, drinks, etc. will not be allowed inside the hall with the exception of a bottle of water.
- Cell phones, electronic data banks, scientific calculators and smart/beeping watches are prohibited in the examination hall.
- Students will answer the examination with only blue/ black ball point pens unless informed differently by faculty. Avoid usage of green or red ink pens on the answer sheet.
- Dictionaries will not be allowed into examination hall unless informed differently by faculty.



V. M. SALGAOCAR INSTITUTE  
*of*  
INTERNATIONAL HOSPITALITY EDUCATION

**Q.1. Answer any 03 of the following questions. (01 Mark each)**

**(03 Marks)**

1. Define health.
2. State the full form of AGMARK.
3. List 1 guidelines to be followed in post-cleaning storage.
4. Discuss incineration as a method of solid waste disposal.

**Q.2. Answer any 3 of the following questions. (02 Marks each)**

**(06 Marks)**

1. Explain the guidelines to be followed while receiving deliveries of various food products (meat, canned goods, grain etc.).
2. Discuss the care to be taken while thawing food.
3. List any 2 qualities of kitchen floor.
4. Lighting and lighting fixtures should be properly designed in an area where food is handled.  
Justify.

**Q.3. Answer any 2 of the following questions. (04 Marks each)**

**(08 Marks)**

1. Discuss the 8 key considerations while designing the layout and construction of the food production area.
2. Differentiate between Communicable and non-communicable diseases (4 points).
3. What are 8 essential standards and considerations that should be taken into account when choosing equipment for food production?



V. M. SALGAOCAR INSTITUTE  
of  
INTERNATIONAL HOSPITALITY EDUCATION

**Q.4. Review the provided Case Study and respond to the question using the information you've acquired in this subject. (08 Marks)**

**"Food Safety Incident at Amazing Food Caterers: A School Picnic Catastrophe"**

Amazing food caterers accepted an order from a local school to cater for 100 meals for an all-day outing. The menu for lunch was burgers on buns, coleslaw (shredded raw cabbage with mayonnaise.), bananas, chocolate cake and a juice packs, packed individually in containers. Most of the items were prepared the day before. Chocolate cake was Store bought, sliced. The cutlets in the burgers were shaped the previous evening so that they would be ready to fry the next day. The chef mixed the canned minced meat with onions, herbs and seasoning and shaped the patties so that they would be ready to fry the next morning and ready to be delivered by 7.00 am. As some of the children were vegetarian, mixed vegetable cutlets were prepared for them. The patties were kept in the refrigerator along with the juice packs and salad ingredients. And the coleslaw was the last item prepared in a hurry using the same set of utensils. The children enjoyed the outdoor games in the park as well as the eats packed for the picnic lunch. Later in the afternoon, some children stopped playing and complained of a stomach ache. The teacher thought that they must be over-tired as it was a very warm day. But soon the children began to vomit and had diarrhea. Then one by one, almost half of the children began showing the same symptoms.

**4 Question - (02 Marks each)**

1. Was the food-borne illness a food infection or a food poisoning? Give reasons for your answer.
2. What food items might have contributed to the illness? Justify.
3. There are some hygienic practices that were overlooked during preparation. List those practices that might explain the cause of this outbreak.
4. Discuss the importance of maintaining proper food hygiene during the preparation of meat and vegetarian alternatives. What potential risks or cross-contamination issues can arise in such situations?