



V. M. SALGAOCAR INSTITUTE
of
INTERNATIONAL HOSPITALITY EDUCATION

B.Sc. Culinary Arts

Type: Semester End Assessment (SEA)

Date: 30/11/2022

Batch and Semester: 2022-25 & I

Total Marks: 25

Time Duration: 2 hours

Course Name: Hygiene Health and Safety

Course Code: CACO05

Instructor: Ms. Alyce Rodrigues

() This paper contains 01 page 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.



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Q.1) Answer any 5 of the following questions. (1 mark each)

5 marks

1. State 2 benefits of HACCP.
2. List any 2 qualities of kitchen floor.
3. What is incineration?
4. Define health.
5. State any 2 parasites transmitted through food.
6. List out 2 characteristics of a Chefs uniform

Q.2) Answer any 2 of the following questions. (5 mark each)

10 marks

1. Explain the guidelines to be followed in food storage.
2. Differentiate between communicable and non-communicable disease. (5 points)
3. Discuss 2 problems associated with 5 most common pest found in kitchen.

Q.3) Answer any 1 of the following questions.

10 marks

1. Explain the 10 WHO golden rules for food safety.
2. Describe the layout of kitchen.
