C/CB 60:40

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B.Sc. AVIATION, HOSPITALITY & TRAVEL TOURISM (761)

EXAMINATION: MAY - 2025 SECOND SEMESTER

Subject: Food Safety & HACCP (761205)

Instructions: 1) Q1. Is compulsory

2) Each question carries equal marks.

3) Attempt any 05 questions from the remaining

Q. 1 A. Explain the following: (5 Marks)

(10)

- i. Enzymes
- ii. Thawing
- iii. Rancidity
- iv. Food Spoilage
- v. Incubation Time
- vi. Food Hygiene

B. Match the following: (5 Marks)

A	Deficiency Disease	a.	Diabetes
В	Organic Disease	b.	Chicken Pox
С	Infectious Disease	c.	Egg White
D	Contagious Disease	d.	Typhoid
Е	Allergic Disease	e.	Night Blindness

- Q. 2 A. Explain cross contamination with the help of diagram (5 Marks) (10)
- B. Explain direct transmission of disease with the help of a diagram (5 Marks)
- Q. 3 A. State the importance of Potable water in the food Industry (5 Marks) (10)
 - B. What are the key principles of personal hygiene (5 Marks)

(10)

B. Explain how can food be protected from contamination (5 Marks)

Q. 4 A. Explain the factors required for the multiplication of bacteria (5 Marks)

Q. 5 A. With the help of neat labeled diagram classify and explain foods on the basis of (10)

01 (10)

- B. Explain in brief the reasons for spoilage of food. (5 Marks)
- Q. 6 A. Explain conditions that could lead to food spoilage (5 Marks)

(10)

- B. Explain food spoilage and contamination in Milk (5 Marks)
- Q. 7 A.What is HACCP? Explain in brief principles of HACCP. (5 Marks)

(10)

- B.Write a note on importance of Pest Control. (5 Marks)
- Q. 8 A. Differentiate between Food Poisoning & Food Infection (5 Marks)

(10)

B. State health and safety measures followed in flight kitchens (5 Marks)

shelf life. (5 Marks)