

TILAK MAHARASHTRA VIDYAPEETH, PUNE
B.Sc. AVIATION, HOSPITALITY & TRAVEL TOURISM (761)
EXAMINATION: MAY - 2026
SECOND SEMESTER
Subject : Food Safety & HACCP (76125-205)

Date: 23/05/2026**Total Marks: 30****Time: 10.00 am to 11.30 am**

Instructions: 1) Each question carries equal marks.
2) Attempt all the questions.

Q. 1 Define the Following: (Any Five)**(5)**

1. Danger Zone
2. Disease
3. HACCP
4. CCP
5. FSSAI
6. Galley

Q. 2 Choose the correct alternatives:**(5)**

1. If water is added to milk powder, it becomes:
a) Low-risk food b) Medium-risk food c) High-risk food d) Safe at room temperature
2. Giardia spreads through _____.
a) Air b) Soil c) Contaminated water d) Cooked food
3. The ideal temperature range for storing perishable food in a refrigerator is:
a) 10°C – 15°C b) 5°C – 10°C c) 0°C – 5°C d) Below 0°C
4. FIFO means:
a) First in First Out b) Fast in Fast Out c) Food in Food Out d) First Item Finished
5. Which special meal avoids root vegetables?
a) Vegan b) Jain c) Kosher d) Diabetic

Q. 3 State whether true or false, rectify if false:**(5)**

1. Rats can contaminate more food than they eat.
2. High-risk foods spoil slowly
3. Sugar is a low-risk food.
4. Food poisoning occurs due to live bacteria multiplying inside the body
5. Cross-contamination means transfer of germs from cooked food to raw food.

Q. 4 Give Reasons (Any Five)**(5)**

1. Unpasteurized milk can cause food-borne illness.
2. Food allergy can be life-threatening.
3. Food intolerance is not life-threatening.
4. Fermented foods have longer shelf life

5. Why should high-risk foods be kept separate from raw foods?
6. Refrigeration slows microbial growth

Q. 5 Answer in one word: (5)

1. Write two examples of beneficiary micro-organisms
2. Write two examples of probiotic foods.
3. The temperature range 5°C–63°C is called the _____.
4. Microorganisms that cause disease are called _____.
5. Bacteria that commonly affect poultry

Q.6. Answer the following: (Any Two) (2.5 Marks each) (5)

1. Draw and explain classification of diseases.
 2. Differentiate between Direct, Indirect & Cross Contamination
 3. Write short note on Crew Food Protocol
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