

MODEL PAPERS DIPLOMA IN CULINARY ARTS (2 Years)
FIRST YEAR 2019 & ONWARDS
FOOD SAFETY MANAGING WITH HACCP SYSTEM-1

OBJECTIVE

PART-A

Time: 15 Minutes

Marks: 10

Note: This part is compulsory. It should be attempted on the paper and returned to the staff after the prescribed time. Use of ink remover, lead pencil, cutting or overwriting is not allowed.

Q . Choose and encircle the correct answer.

- 1) What is a control point in Food Establishment?
 - a) A point in the revenue generation cycle where costs are variable and therefore can be managed
 - b) A specific goal set by management, which is linked to an incentive for greater productivity
 - c) A point within the operating system where inventory is transferred between departments
 - d) A basic operating activity that has its own structure and functions
- 2) In a HACCP system, the food establishment is responsible for?
 - a) Submitting expenses reports to the local health department
 - b) Conducting comprehensive self-inspection periodically
 - c) Documenting in adherence to critical limits
 - d) Enforcing the International Food Code in its operations
- 3) Which of the following must be the primary focus of an HACCP inspection?
 - a) Food Contact surfaces and equipment
 - b) Holding procedures
 - c) The personal hygiene of staff members
 - d) The Food
- 4) What is an imminent health hazard?
 - a) A violation of a critical limit that cannot be corrected immediately
 - b) A critical violation that poses no immediate threat to the public health but must be corrected before the next inspection
 - c) A significant threat to the public health that requires either immediate correction
 - d) A microbiological, chemical or physical property that may cause an unacceptable risk to consumers health
- 5) A pathogen is a microorganism that?
 - a) Cause the illness or disease
 - b) Cause fermentation in foods
 - c) Changes the taste texture and appearance of food
 - d) All of the above
- 6) Pick out physical hazard from the following
 - a) Viruses
 - b) Pesticide
 - c) Glass
 - d) Sesame seeds

- 7) What is contamination?
- a) Multiplication of bacteria in food
 - b) Presence of objectionable matter in food
 - c) Something that is not destroyed by cooking
 - d) A rapid method of cooling food
- 8) Which of the following is considered as risk group?
- a) Teen ager
 - b) Food handler
 - c) Babies
 - d) Food safety officer
- 9) What is the temperature danger zone?
- a) 5-45 Degree Celsius
 - b) 20-50 Degree Celsius
 - c) 5-60 Degree Celsius
 - d) 4-57 Degree Celsius
- 10) Which one of the following is required by bacteria to multiply?
- a) Time
 - b) Dryness
 - c) Light
 - d) darkness

