

Roll No. \_\_\_\_\_

**Model Paper “Supervising Food Safety” (Second Year)  
Diploma in Professional Baking and Patisserie (02 Year Course)  
For Annual Examination 2022 & Onwards  
OBJECTIVE**

Marks: 10

Time: 15 Minutes

**Note: This part is compulsory. It should be attempted on the paper & returned to the staff & after the prescribed time. Use of ink remover, Lead Pencil, cutting or over writing is not allowed.**

**Q . Choose and encircle the correct answer.**

**(10x1)=10**

- i. White Chopping board is used for?**
  - a. Raw Food
  - b. High-Risk Food
  - c. For Salads
  - d. For Dairy
  
- ii. What is ATP?**
  - a. Adenosine triphosphate
  - b. Adenosine phosphate
  - c. Adenosine di-phosphate
  - d. None
  
- iii. Clear Clean-----?**
  - a. When you have time
  - b. Now
  - c. As you go
  - d. at end
  
- iv. Over blanching will result in excessive loss of**
  - a. vitamin D
  - b. Vitamin A
  - c. Vitamin K
  - d. Vitamin C
  
- v. Which of the following preservation methods results in the shortest shelf life of food?**
  - a. Sterilization
  - b. Canning
  - c. Pasteurization
  - d. UHT
  
- vi. To ensure effective disinfection, which of the following statement is correct?**
  - a. Rinse immediately
  - b. Left for 1 hour
  - c. Allow adequate contact time
  - d. Don't rinse

**vii. What is the main purpose of HACCP?**

- a. To improve the quality of food
- b. To reduce the cost of food
- c. To improve the safety of food
- d. To improve the taste of food

**viii. To destroy bacteria in food/water \_\_\_\_\_ is use**

- a. Heat
- b. Time
- c. Moisture
- d. Food

**ix. Which of the following is correct?**

- a. It is a good idea to top up cleaning chemicals
- b. Cleaning should be completed as quickly as possible
- c. Cleaning equipment must be used for specific task only
- d. All cleaning equipment should be cleaned weekly

**x. Which of the following should be cleaned with separate equipment?**

- a. Toilet area
- b. Cooking area
- c. Cooling area
- d. Sweet preparation area

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SUBJECTIVE**

**Marks: 40**

**Time: 2:00 Hours**

**SECTION-I**

**Q.1 Write the short answer to any twelve (12) from the following questions. (12x2=24)**

- i. What is the difference between Perishable & Non-Perishable Food?
- ii. What is Clean in Place (CIP)?
- iii. What is Ultra Heat Treatment (UHT)?
- iv. What is Food Preservation?
- v. Write names of 5 types of freezing systems?
- vi. Define Food Irradiation?
- vii. What is monitoring and CCP in a HACCP system?
- viii. What are food pest? Name common food industry pest?
- ix. What does a sanitizer do?
- x. Write down 7 principles of HACCP?
- xi. What is Fermentation?
- xii. Define Quality Control?
- xiii. Write down any three advantages of HACCP System?
- xiv. What are the signs of Rodent infestation?
- xv. What is food spoilage? Give few example of spoilage bacteria's?
- xvi. Define Rancidity?
- xvii. What is a due diligence?
- xviii. Write down stages of cleaning & disinfection?

**SECTION-II**

**NOTE: Attempt any two (2) questions.**

**(8x2=16)**

**Q. 2.**What is Chemical Food Preservation? Write any 5 methods of chemical food preservation in details?

**Q. 3.** Write a detail note on General Principles of Design of Food Premises?

**Q. 4.**Write a detail note on Procedure & Methods of Cleaning?