

Seat No:

[0607]/CMMM233/2025/BBACM_SEM3

SYBBACM (Third Semester) Examination, 2025
CMMM233 – FOOD SAFETY MANAGEMENT
(2024 Pattern)

Time: 1 Hr. 30 Mins.

Maximum Marks: 25

Instructions: -

- (i) Solve any five questions
- (ii) All questions carry equal marks.
- (iii) Draw diagrams wherever necessary.

Q1. Explain the terms :

- A) Risk Group [1]
- B) Protective Clothing [1]
- C) Microbial Hazard [1]
- D) Disinfectant [1]
- E) Food Pest [1]

Q2. Describe four different types of food hazards and discuss any three points of impact on consumers. [5]

Q3. Explain six reasons why personal hygiene is essential for food handlers. Also, describe four ways in which it impacts food safety. [5]

Q4. Explain five safe food storage practices that help prevent bacterial growth and contamination. [5]

Q5. Discuss six symptoms and causes of food poisoning, and explain four ways to control food poisoning outbreaks. [5]

Q6. List four common pests found in food service areas and describe six key components of an Integrated Pest Management (IPM) plan. [5]

Q7. Develop a brief 10-point outline of a food safety management system for a catering business, based on ISO 22000 standards. [5]
