

Seat No:

[0607]/CMMM233/2026/BBACM_SEM3

SYBBACM (Third Semester) Examination, 2026
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) Food handler [1]
- B) HACCP [1]
- C) Sanitizing [1]
- D) Cross-Contamination [1]
- E) Food Poisoning [1]

Q2. Explain HACCP in detail. Describe six points of importance in ensuring food safety. [5]**Q3. As a chef in a commercial kitchen, outline six steps you would take to maintain proper personal hygiene. Give two practical examples.** [5]**Q4. Analyze any six points on how improper food storage can lead to microbiological hazards. Support your answer with two real-life examples.** [5]**Q5. Evaluate six causes of food poisoning in a restaurant scenario and suggest four suitable preventive measures.** [5]**Q6. Describe any three common food pests. Explain any four ways how you would control them in a hotel kitchen.** [5]**Q7. Imagine you are a Food Safety Officer. Design a simple checklist with ten points based on ISO 22000 or FoSTaC guidelines for a small bakery.** [5]
