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PGDPPN-3, M.Sc. (DFSM)-3
1st Year Examination, Calendar Batch 2017
Food Microbiology & Safety

Time : 3 Hours]

[Max. Marks : 100

*Note. Attempt any **Five** questions. All questions carry equal marks.*

- Q.1. What is the food service establishment and used for food safety? All services explain for Food safety used?
- Q.2. What is Food Preservation? What are the two methods used for food preservation.
- Q.3. Explain HACCP (With full form and Description)?
- Q.4. What do you understand by the term 'Functional Role' of Additives? Give any five functional roles of food additive.
- Q.5. What is the food regulation and explain food standards and regulation in India?
- Q.6. Match the following foods to the toxins they contains:-
- | Food | Toxin |
|-----------------------|------------------------|
| (1) Cassava | (a) Cucurbitacins |
| (2) Fava beans | (b) BOAA |
| (3) Lathyrus Sativees | (c) Solanine |
| (4) Potato | (d) Cyanide Precursors |
| (5) Cucumber | (e) Linamarin |
- Q.7. What is the food safety & Factors affecting food safety with importance?
- Q.8. Define the term 'Food Contamination'? What are the three main types of contaminants present in our foods?