

SECTION-B

Note: Short answer type questions. Attempt any six questions out of eight questions. (6x5=30)

- Q.11 Describe procedures while receiving foods.
- Q.12 Explain various storage zones with references to temperature.
- Q.13 What are the symptoms of food poisoning?
- Q.14 Write factor affecting and controlling microbial growth.
- Q.15 What is the importance of hygiene in catering?
- Q.16 Discuss various signs of food spoilage.
- Q.17 Write short note on importance of food storage.
- Q.18 What are the conditions responsible for food spoilage.

SECTION-C

Note: Long answer type questions. Attempt any one questions out of two questions. (1x10=10)

- Q.19 What is food spoilage? Classify food according to ease of spoilage.
- Q.20 Explain various types of food borne illness.

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Roll No.

189244

Level 4 / 2nd. Sem. / DVOC

FP

Subject : Food Safety and Hygiene

Time : 2 Hrs.

M.M. : 50

SECTION-A

Note: Very short answer type questions. All questions are compulsory (10x1=10)

- Q.1 Write full form of HACCP.
- Q.2 Salmonellosis is a type of food poisoning. (True/False)
- Q.3 Freezing can prevent food spoilage. (True/False)
- Q.4 Thermophilic microorganism can grow at high temperature. (True/False)
- Q.5 Give example of bacteria that can cause food spoilage.
- Q.6 Write range of acidic pH.
- Q.7 What are perishable foods?
- Q.8 What are toxins?
- Q.9 Name the fungi which produces aflatoxin.
- Q.10 Write any one example of mould that causes food spoilage.