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Roll No. ....

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**DVOC (Level 4)**  
**2nd Sem. / Trade: Food Processing**  
**Subject : (4.GV.06) Food Safety and Hygiene**

Time : 2 Hrs.

M.M. : 50

**SECTION-A**

**Note:**Very short questions. Attempt all ten questions.  
(10x1=10)

- Q.1 Write any two examples of microorganisms causing food spoilage.
- Q.2 What are mesophiles?
- Q.3 What are endotoxins?
- Q.4 What is contaminattion?
- Q.5 Contaminated food product can cause food spoilage (True/False)
- Q.6 What are a flatoxins?
- Q.7 Botulism is a type of food poisoning (True/False)
- Q.8 The bacteria that causes food spoilage generally grows at what temperature?
- Q.9 Write any two examples of food borne disease.
- Q.10 FDA stands for \_\_\_\_\_

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**SECTION-B**

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

- Q.11 What is food spoilage?
- Q.12 What are the conditions which lead to food spoilage?
- Q.13 What is the importance of sanitation in food?
- Q.14 Write procedure while purchasing foods.
- Q.15 Discuss storage of left over foods.
- Q.16 Discuss sources of food spoilage.
- Q.17 Explain signs of spoilage in canned foods.
- Q.18 What are the physical factors of food spoilage?

**SECTION-C**

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

- Q.19 Explain food safety regulations.
- Q.20 Discuss various sanitary procedures followed while preparing and storing foods.

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