

SECTION-B

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

- Q.11 What are the principles of sanitation in any food establishment?
- Q.12 How is heat used in the sanitation process in the kitchen? Explain.
- Q.13 What is food spoilage? Explain.
- Q.14 Discuss storage of left over foods.
- Q.15 How prevention of food losses is important worldwide?
- Q.16 What is the scenario of food spoilage in India?
- Q.17 Write a short note on the chemicals used for sanitation in the food industry.
- Q.18 Explain the HACCP principles.

SECTION-C

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

- Q.19 What is the importance of sanitation in any food business? Explain with a suitable example.
- Q.20 What are the factors affecting the growth of microorganisms in food? Explain.

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Roll No.

Level 4, 2nd Sem / Branch - 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 What is hygiene?
- Q.2 What is COP?
- Q.3 What are Carcinogens?
- Q.4 What are Corrosive chemicals?
- Q.5 What are the hazardous materials?
- Q.6 What is Safety Data Sheet?
- Q.7 What is Sensitizer?
- Q.8 What is Ventilation?
- Q.9 What are Particulates?
- Q.10 What is Dermatitis?