

VCD/ 291122 F.Y.B.A.C.A./Semester I/Food Safety and Hygiene /2 1/2 hrs/75 Marks

- All questions carry equal Marks.
- Draw neat, labelled diagrams whenever necessary.

Q.1 Attempt all the questions.

a) Fill in the Blanks

(5 Marks)

1. Milk is preserved by _____ preservation method.
2. Danger Zone temperature is ranging from _____ °C.
3. Spherical Shaped bacteria is known as _____.
4. Transferring of bacteria from one place to another is known as _____.
5. FPO Stands for _____.

b) Define the terms.

(5 Marks)

1. Danger Zone
2. Carrier
3. FIFO
4. Aerobes
5. Hygiene

c) State True and False

(5 Marks)

1. Bacteria helps to ferment the Idali, Dosa batter.
2. Contaminated food is good for health.
3. Food Preservation is done to increase its shelf life.
4. Aerobic microorganism requires carbon dioxide to survive.
5. Moisture is not required to growth of bacteria.

Q.2 Attempt any three

(15 Marks)

1. What is HACCP? List and explain the 7 principles of HACCP.
2. Write a short note on Yeast.
3. What are the 7 critical control points in HACCP system?
4. Explain the various shapes of bacteria along with diagram.
5. What are the factors affecting on growth of microbes?
6. Explain the various phases of growth of bacteria.

Q.3 Attempt any three

(15 Marks)

1. Write a note on Salmonellosis.
2. State any 5 Indian food standards.
3. What are the Flavouring agents used in food industry? Explain in detail.
4. Differentiate between food infection and food poisoning.
5. Explain the various Natural toxins with their effects.
6. What are the adulterants used in the following foods and how to detect it.
a) Turmeric b) Tea dust c) Red chili powder d) Semolina e) Sugar

Q.4 Attempt any three

(15 Marks)

1. What are the sanitary practices should be followed by the food handler?
2. Explain the 3-sink method of dishwashing in detail.
3. Write a note on "Blast freezing".
4. What are the guidelines needs to follow while handling Refrigerated Storage.
5. Explain the Pasteurization method of food Preservation.
6. Explain any two methods of waste disposal.

Q.5 Attempt any three

(15 Marks)

1. Explain the Food poisoning caused by Lead.
2. State the guidelines to be followed while storing the food in Dry storage area.
3. State and explain the beneficial uses of bacteria in food industry.
4. What are the control measures of cockroaches?

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