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(61) SEAT No. _____

No. of Printed Pages : 1

SARDAR PATEL UNIVERSITY

F.Y.B.B.A (HM) Examination

Semester - 2nd (3 yrs)

Subject: - Food Safety and Food Act

Code: - UM02CBBH08

Date: - 06/04/2018

Time: - 02: 00 To 04: 00 PM

Day: - Friday

Mark: - 60

Q. 1. What are the common "food borne micro-organisms"? Discuss in brief. (15)

OR

Q. 1. What are the factors affecting the growth of micro-organism in food? Explain the life cycle of "Bacteria". (15)

Q. 2. What are the causes of food spoilage? Explain the spoilage of milk and milk product, meat, egg and fruits, vegetables. (15)

OR

Q. 2. What are the basic principles of food preservation? Explain in contest of temperature, drying and preservatives. (15)

Q. 3. What are the sources of contamination in food? Explain sign of spoilage in fresh, dry and preserved foods. (15)

OR

Q. 3. What is the concept of "Total Quality Management"? Explain the principles of food storage. (15)

Q. 4. What is the importance of management and sanitation in food industry? Explain objective of Training and education. (15)

OR

Q. 4. What is concept of "HACCP"? Explain the different steps involved in "HACCP". (15)

(1)