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SEAT No. _____

No. of Printed Pages : 1

SARDAR PATEL UNIVERSITY

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

Semester – 2nd (NC)

Subject: - Food Safety and Food Act (3 Yrs)

Code: - UM02CBBH08

Date: - 02/04/2019

Time: - 02: 00 To 04: 00 PM

Day: - Tuesday

Mark: - 60

Q. 1. What are the common foods born microorganisms? Explain the growth cycle of "Bacteria". (15)

OR

Q. 1. What are the general characteristic of "Micro-organism" based on their occurrence and structure? (15)
Discuss in brief.

Q. 2. What are the types and causes of spoilage? Explain the different sources of contamination. (15)

OR

Q. 2. What are the basic principles of "Food preservation"? Explain the method of preservation in (15)
context of high and low temperature.

Q. 3. Explain the spoilage of following food products. (15)

- (a) Milk and milk products (b) Meat and eggs
(c) Fruit and vegetables (d) Canned products

OR

Q. 3. What is the condition that could lead to food spoilage? Discuss the sign of spoilage in fresh, dry (15)
and preserved food.

Q. 4. What is the importance of "Safety, Training and Education" in context of "Sanitation"? Discuss (15)
in brief.

OR

Q. 4. What is the concept of "Total Quality Management"? Explain the concept of 'HACCP'. (15)

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