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CBAT No. \_\_\_\_\_

No. of Printed Pages: 01

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**SARDAR PATEL UNIVERSITY**  
**F.Y BBA Hospitality Management (HM) EXAMINATION**  
**SEMESTER - II(3 Years)**  
**FOOD SAFETY AND FOOD ACT (UM02CBBH21)**

Date: 9<sup>th</sup> APRIL 2019 (Tuesday)  
Time: 02:00 P.M. TO 04:00 P.M.

TOTAL MARKS: 60

Note: 1. Figures to the right indicate marks of the questions.  
2. Answers should be precise and to the point.

- Q.1. (A) Define microorganism? Explain the characteristics of microorganisms. [07]  
(B) Describe the factors or conditions in brief for growth and reproduction of microorganisms in food. [08]
- OR
- Q.1. (A) What are the different types of microorganisms? Explain in detail. [07]  
(B) How 'warmth' is an important factor as temperature to thrive microorganisms. [08]
- Q.2. (A) What are the different sources of contamination? [07]  
(B) What are the different types and causes of spoilage? [08]
- OR
- Q.2. (A) Explain what happens in foods when different food products get spoilage? [07]  
(B) What are the objectives of food preservation? [08]
- Q.3. (A) How high temperature is effective in preservation of food? [07]  
(B) What are the different signs in foods which reveals the spoiling of food? [08]
- OR
- Q.3. (A) How low temperature techniques are used for food preservation? [07]  
(B) How should be the layout of premises to minimise the food contamination? [08]
- Q.4. (A) Describe the conditions that would lead to the food spoilage. [07]  
(B) What is total quality management (TQM)? [08]
- OR
- Q.4. (A) Explain the 7 principles of HACCP concept [07]  
(B) Explain the microbiological standards of food safety. [08]

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