

[27] Seat No. \_\_\_\_\_

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**SARDAR PATEL UNIVERSITY**  
**F. Y. B. B. A. (HM) II<sup>nd</sup> SEMESTER EXAMINATION**  
**2016**

**Thursday, 20<sup>th</sup> October**  
**2.00 p.m. to 4.00 p.m.**

**UM02CBBH08 - Food Safety & Food Act**

**Total Marks : 60**

**Note: 1. Figures to the right indicate marks of the questions.**

**2. Answers should be precise and to the point.**

1. What are the basic principles of Food preservation? (15)  
**OR**
  - a.) What is HACCP? What is its contribution in food industry? (8)
  - b.) What are signs of spoilage in preserved foods? (7)
2.
  - a.) How spoilage of milk products can be controlled? (8)
  - b.) What are the intrinsic & extrinsic factors affecting growth of micro-organisms? (7)**OR**
  - a.) What are the different types of spoilage? (8)
  - b.) How can we prevent spoilage of meat & eggs? (7)
3. What are the different methods of food preservation? (15)  
**OR**

Explain about the different food borne micro-organisms. (15)
4.
  - a.) What are the conditions of spoilage of foods? (8)
  - b.) Why safety & education is essential for food safety? (7)**OR**
  - a.) What is Total Quality Management? (8)
  - b.) What are the sources of contamination? (7)

