Q.1. How micro-organisms can be utilised for improving the shelf life of food products? Explain.  

(10)

Q.2. What are food preservatives? Name Class-I and Class-II preservatives commonly used. 

OR 
Give an account of the different types of food additives used in food items. 

(5)

Q.3. Briefly enlist the different hazards associated with food. 

OR 
What is food fermentation? Name any five fermented food commonly consumed. 

(5)

Q.4. What is the process of pasteurisation? How LTHT is different from HTST? 

OR 
Which type of foods are fit for irradiation? Differentiate between radappertisation, radicidation and radurisation. 

(5)

Q.5. Elaborate on plant food toxicants OR anti-nutritional factors. 

OR 
What are the objectives/functions of food packaging? 

(5)

Q.6. Briefly enlist the basic principles of food safety risk management. 

(5)
Q.7. What are the different stages in the food chain at which food adulteration occurs? 

Q.8. Fill in the blanks:
   (a) GMP refers to __________.
   (b) Fermented soybean is __________.
   (c) __________ causes botulism.
   (d) Bacterial growth cycle consists of ________ phase, ________ phase, ________ phase and ________ phase.
   (e) Example of lactic acid bacteria is ________.
   (f) Aspergillus is a ____________.
   (g) HDPE and ________ can be used for packaging.
   (h) Alcoholic fermentation is carried by ________.
   (i) Presence of starch in milk can be detected with the help of ________.
   (j) ________ can be called as an adulterant in pulses.

(10x1=10)