Q.1. Answer the following:
   (a) What is food poisoning? List four basic environmental needs for bacterial growth.
   (b) List five pests commonly found on food premises. Why pest control is essential in a catering establishment?

   (10+10=20)

Q.2. Write short notes on the following (any four):
   (a) Golden rules of first aid.
   (b) Prevention of Food Adulteration Act 1954 (PFA).
   (c) 3-bucket method of dishwashing.
   (d) Food handlers hygiene.
   (e) Blast freezing.

   (4x5=20)

Q.3. State True or False:
   (a) The management should ensure that all wastes are properly disposed.
   (b) Fumigation is a method of garbage disposal.
   (c) Food spoilage occurs due to bacterial action only.
   (d) Regular exercise, rest and recreation are pre-requisites for good health.
   (g) Leftover food should be mixed with fresh food.

   (5x1=5)

Q.4. Fill in the blanks:
   (a) Botulism is a type of _________.
   (b) __________ wastes are often compacted before disposal.
   (c) The __________ should be located near the goods receiving area.
   (d) Sanitizing is achieved through the use of ________ or the application of ________.

   (5x1=5)

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