Q.1. Define fermentation and give examples of fermented foods from different groups. (10)

Q.2. What are the main features of Food Safety and Standard Act, 2006? (10)

Q.3. Write short notes on any two:
   (a) Factors affecting microbial growth in foods.
   (b) Benefits of food additives.
   (c) Various components of GMP. 

(2x2 ½ =5)

Q.4. Intentional adulteration leads to adverse health effects. Justify the statement. 

Give the principles of HACCP. 

OR

Q.5. List the various methods of preservation. Describe preservation by high temperature in detail. 

Describe the morphological characteristics of bacteria found in food. 

OR

Q.6. What is a food label and enumerate its general requirements? 

Q.7. What are the ‘Good Hygiene Practices’ followed by food business operators?
Q.8. Match the following (any five):

(a) Halophillic bacteria (i) Single celled
(b) Yeast (ii) Argemone seeds
(c) Tempeh (iii) Food safety management systems
(d) Colouring agent (iv) 0.80 – 0.75 aw
(e) Mustard seeds (v) Barley
(f) ISO 22000 (vi) Sunset yellow
(g) Aflatoxins (vii) Rhizopus

(5x1=5)

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