Q.1. (a) Suggest some suitable methods for disinfection / sanitization in the hospitality industry. Name few agents for sanitization.

(b) What are the causes of food spoilage? Mention three basic principles of food preservation.

(5+5=10)

Q.2. What do you mean by adulterants in food? Elaborate the answer by giving five examples of adulteration practices and method of their detection.

OR

What are the intrinsic (natural) and extrinsic (external) factors for growth of micro-organism?

(10)

Q.3. Write short notes on any four:

(a) Food additives
(b) Hazard analysis and critical control point
(c) Lag phase
(d) Food hygiene
(e) Food label

(4x 2½ =10)

Q.4. Differentiate between any five:

(a) Contamination and adulteration
(b) Contamination and cross contamination
(c) Disinfection and sterilization
(d) Bacteria and virus
(e) Food poisoning and food spoilage
(f) Conventional food and organic food

(5x2=10)

Q.5. What are the main features of prevention of Food Adulteration Act 1954?

OR

What are various authorized bodies for certifying and standardizing food product? Explain briefly.

(5)

Q.6. Match the following:

| (a) | (i) Cold loving micro-organisms |
| (b) | (ii) Poultry products |
| (c) | (iii) Ground meat |
| (d) | (iv) Paralytic disease |
| (e) | (v) Round shaped typically occur in clusters |

(5x1=5)

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