Q.1. Differentiate between cleaning and sanitizing. State eight principles of food hygiene. How would you ensure adequate waste water and waste disposal? (2+4+4=10)

Q.2. What are the basic principles of preservation? Discuss the different methods of preserving foods. (10)

Q.3. Discuss the innovations and advancements that have been made in the field of packaging. (5)

Q.4. Write short notes on any two:
   (a) Food borne diseases   (b) HACCP   (c) Food additives
   (2x 2 ½ =5)

Q.5. What are the main features of Food Safety and Standards Act, 2006?
    OR
    Differentiate between contaminants and adulterants. List the common adulterants present in various types of food. (5)

Q.6. How Consumer Protection Act protects the rights of the consumers?
    OR
    Explain various types of food spoilage. (5)

Q.7. Expand the following (any five):
   (a) FSSAI   (b) GM foods   (c) TQM
   (d) WHO   (e) BSE   (f) PFA
   (5x1=5)

Q.8. How has globalisation of food supply affected food safety? (5)