Q.1. A Explain any two following common food borne micro-organisms in a line or two:
   (i) Bacteria  (ii) Fungi  (c) Virus  (d) Parasites

B What are the various factors affecting bacterial growth in Food Safety?

Q.2. (a) What are the various sources of contamination?
     (b) Explain any five common methods of preservation with examples.

Q.3. Write short notes (on any two)
     (a) Causes of food spoilage
     (b) Food additives and its benefits
     (c) Good hygiene practice

Q.4. What is fermentation? Give examples of fermentation in different food groups.
     OR
     What are the various preventive measures to control food borne diseases?

Q.5. Explain clearly any two of the following with example:
     (i) Preservatives  (ii) Anti-oxidants
     (iii) Sweeteners  (iv) Food colour
     (v) Emulsifying agents

     OR
     List any five common food adulterants with examples.

Q.6. What are the basic principles of HACCP?

Q.7. Match the following (any five):
     (a) Yeast  (i) Certification  
     (b) Uncooked pork  (ii) Kaizen
     (c) Preservative  (iii) Stabilizer
     (d) Adulterant  (iv) Budding process
     (e) ISI  (v) Tape worn
     (f) TQM  (vi) Sodium benzoate
     (g) Agar  (vii) Metanil yellow

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