Q.1. Explain the principles of HACCP and discuss its importance in food sector.  
OR
Discuss Quality assurance system comprising TQM, JIT, KAIZEN & Quality Circles.  
(10)

Q.2. Discuss the importance of FSSA and FSSAI in food industries.  
OR
Discuss various methods of food preservation in detail.  
(10)

Q.3. State the factors for the growth and multiplication of micro-organisms and classify them based on these factors.  
(5)

Q.4. Define “Food additives”. Discuss different food additives used.  
(5)

Q.5. Explain the following terms:
(a) CAC  (b) CPA  
(c) ISO  (d) MPO  
(e) FPO  
(5x1=5)

(5)

Q.7. Food borne illness is caused due to lack of knowledge about food hygiene, kitchen hygiene and personal hygiene. Discuss in brief.  
(10)

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