Q.1. (a) What is HACCP? Explain. 
(b) Explain the principles of HACCP. 

Q.2. Define personal hygiene. Explain the hand washing procedure. Write a note on types of cuts, wounds and lacerations. 

Q.3. What are the basic rules to be observed during food service? Write a note on sanitary procedure followed during food handling. 


Q.5. Write a note on common food borne micro-organisms. What are the factors affecting growth of microbes. 
OR 
Write a note on role of FSSAI. What is FSSAI compliance? Explain. 

Q.6. Match the following: 
(a) Bathing daily 
(b) Food spoilage 
(c) Viruses, bacteria, fungi 
(d) First aid kit 
(e) Garbage disposal 

(i) Food borne micro-organisms 
(ii) Should be there in kitchen 
(iii) Degradable and bio-degradable 
(iv) Personal hygiene 
(v) Cross contamination 

(5x1=5)
Q.7. State True or False:
(a) Lack of promptness in storing delivered items can lead to food spoilage
(b) Fermentation is a chemical process that break downs organic compounds
(c) FSSAI is an American Authority for food safety
(d) Hair can be a breeding ground for bacteria found on the skin
(e) HACCP is a food safety program

(5x1=5)

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