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BHMCT (Sem.-3)
FOOD SAFETY & CONTROL
Subject Code : BH-215
M.Code : 14538

Time : 3 Hrs.

Max. Marks : 30

INSTRUCTION TO CANDIDATES :

1. SECTION-A is COMPULSORY consisting of TEN questions carrying ONE mark each.
2. SECTION-B contains FIVE questions carrying 2½ (Two and Half) marks each and students has to attempt any FOUR questions.
3. SECTION-C contains THREE questions carrying FIVE marks each and students have to attempt any TWO questions.

SECTION-A

- 1. Write a short note on :**

- a) Pathogens
- b) Parasites
- c) Food borne diseases
- d) Yeast
- e) Thermophiles
- f) Contamination
- g) Souring
- h) Penicillium
- i) Food handler
- j) HACCP.

SECTION-B

2. Write a short note on food safety.
3. What is the relevance of safe food for consumers and producers? Explain.
4. What are different methods of food preservation?
5. What are the different sources of food contamination?
6. Differentiate between molds and yeasts.

SECTION-C

7. What are the various causes of food spoilage? Explain.
8. Describe the beneficial role of different microorganisms in food.
9. What is the main role of fermentation in dairy foods? Explain with examples.

NOTE : Disclosure of identity by writing mobile number or making passing request on any page of Answer sheet will lead to UMC case against the Student.