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Total No. of Questions : 09

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 have 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 briefly :**
- a) Salmonella bacteria
 - b) Infection
 - c) Food born disease
 - d) Pathogens
 - e) Fermentation
 - f) Virus
 - g) UHTS
 - h) Danger zone
 - i) Pasteurization
 - j) Contamination

SECTION-B

2. How can irradiation used to preserve food?
3. Write the advantages of cook - fridge system.
4. Explain the beneficial role of micro organism in food industry.
5. Write the different sources of contamination.
6. How food contamination is different from food spoilage?

SECTION-C

7. Describe the different types of food spoilage and its causes.
8. Explain the causes and symptoms of food infections of bacterial origin.
9. Discuss the basic principles of food preservation.

NOTE : Disclosure of Identity by writing Mobile No. or Making of passing request on any page of Answer Sheet will lead to UMC against the Student.