

[illegible]

**BHMCT (Sem.-3)**  
**FOOD SAFETY & CONTROL**  
Subject Code : BH-215  
Paper ID : [C0326]

**Max. Marks : 30**

1. **SECTION-A** is **COMPULSORY** consisting of **TEN** questions carrying **ONE** mark each.
2. **SECTION-B** contains **FIVE** questions carrying **2<sup>1</sup>/<sub>2</sub>** (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.

**1. Write a short note on :**

- Food safety
- Food hygiene
- Food preservation
- Food spoilage
- Contamination
- Pasteurisation
- 3 E's Food Safety
- Homogenisation
- HTLT
- Pathogens

### SECTION-B

2. What are the preventive measures for food borne diseases?
3. What are the common diseases caused by food borne pathogens?
4. What are the different methods of food preservation?
5. Enlist the various sources of food contamination.
6. Enlist the factors affecting the growth of micro organisms in food.

### SECTION-C

7. Write an essay on food spoilage and food preservation.
8. While explaining the concept of fermentation in food preservation exemplify various fermented products which particularly act as preservatives.
9. Explain various food born diseases, their types and preventive measures to stop them.