



Name : .....

Roll No. : .....

Invigilator's Signature : .....

**CS/BHMCT/SEM-5A/HM-504/2010**  
**2010**  
**FOOD SAFETY**

Time Allotted : 3 Hours

Full Marks : 70

*The figures in the margin indicate full marks.*

*Candidates are required to give their answers in their own words  
as far as practicable.*

**GROUP – A**

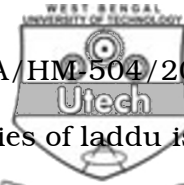
**( Multiple Choice Type Questions )**

1. Choose the correct alternatives for any *ten* of the following : 10 × 1 = 10

- i) Food quality refers to the attributes that influence a products value to a
- |             |                  |
|-------------|------------------|
| a) customer | b) food handlers |
| c) sellers  | d) none of them. |
- ii) The microorganisms associated with foods that causes diseases are termed as
- |                                 |
|---------------------------------|
| a) food infection               |
| b) food-borne pathogens         |
| c) food poisoning               |
| d) food-borne toxic infections. |



- iii) Many bacteria can swim by means of small appendages called
  - a) Pilli
  - b) Mesosomes
  - c) Flagella
  - d) Cell wall.
- iv) Production of ..... acid lowers the pH of a fermented product.
  - a) benzoic
  - b) lactic
  - c) acetic
  - d) oxalic.
- v) Food that spoils easily are called ..... foods.
  - a) perishable
  - b) semiperishable
  - c) non-perishable
  - d) none of these.
- vi) The full form of HACCP is
  - a) Hazard Analysis Cost Cutting Price
  - b) Hazard Analysis Critical Control Price
  - c) Hazard Critical Control Point
  - d) Health Analysis Critical Care Point.
- vii) ..... is the name of a class II preservative.
  - a) Turmeric
  - b) Monosodium glutamate
  - c) Sorbitol
  - d) Salt.
- viii) ..... occurs in consumption of improperly canned food.
  - a) Botulism
  - b) Salmonellosis
  - c) Typhoid
  - d) Hepatitis.



- ix) The adulterant present in cheaper varieties of laddu is
- a) Metanil yellow                      b) Tartazine  
c) Lead chromate                      d) Turmeric.
- x) Typhoid is caused by
- a) Salmonella typhi  
b) Clostridium sp.  
c) Saccharomyces cerevisae  
d) Pseudomonas.
- xi) The group of bacteria which can grow and reproduce in high temperature is known as
- a) Mesohpiles                      b) Halophiles  
c) Thermophiles                      d) Lactobacillus.
- xii) ..... is an example of beneficial bacteria.
- a) Lactobacillus                      b) Moraxella  
c) *E.coli*                                  d) Alkaligens.

**GROUP – B**

**( Short Answer Type Questions )**

Answer any *three* of the following.                      3 × 5 = 15

2. Write a note on the factors affecting the growth of bacteria.
3. Blanching is essential before Freezing. Explain.
4. Write the causes of Food Spoilage.
5. Explain the main principle behind food preservation.
6. What is Rigor mortis ?

CS/BHMCT/SEM-5A/HM-504/2010



**GROUP – C**

**( Long Answer Type Questions )**

Answer any *three* of the following.  $3 \times 15 = 45$

7. Define food borne diseases. Discuss the causes of Food borne diseases. Explain in brief about the causes, symptoms, incubation period and preventive measures for Botulism and typhoid.  $3 + 4 + 8$
8. Define HACCP. Discuss about the different hazards. Explain the importance of Hazards in a food establishment with a flow diagram.  $3 + 5 + 7$
9. Define adulteration. What is PFA ? What is the test to detect adulteration in turmeric and ghee ? Define food laws. Give an example of Indian and International food standard.  $3 + 2 + 5 + 2 + 3$
10. Define food safety and food hazards. How the chemical hazards can be classified ? Name four hazardous along with their commonly affected foods.  $4 + 7 + 4$
11. List a few factors that make a food unacceptable. Explain the main principle behind the food preservation. Write the different methods of food preservation.  $4 + 2 + 9$