



- ix) occurs in consumption of improperly canned food.
- a) Botulism
 - b) Salmonellosis
 - c) Typhoid
 - d) Hepatitis.
- x) Thyphoid is caused by
- a) *Salmonella typhi*
 - b) *Clostridium* sp.
 - c) *Saccharomyces cerevisiae*
 - d) *Pseudomonas*.
- xi) The adulterant present in cheaper variety of laddu is
- a) metanil yellow
 - b) tartazine
 - c) lead chromate
 - d) turmeric.

GROUP – B

(Short Answer Type Questions)

Answer any *three* of the following. $3 \times 5 = 15$

2. Define food additives. What are the uses of additives in food ?
3. Give guidelines for safe food preparation.

CS/BHMCT/SEM-5A/HM-504/2012



4. Mention the common diseases caused by food borne pathogens.
5. Define viruses. Write a short note on the different types of viruses.
6. Write a short note on Fermentation.

GROUP – C

(Long Answer Type Questions)

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

7. Write all the food borne diseases. What are the reasons behind Food borne disease ? Explain in brief about the causes, symptoms, incubation period and preventive measures for salmonellosis and hepatitis. $3 + 4 + 8$
8. Write a note on Critical Control Point. Discuss about the hazards. With the help of a diagram explain the Hazards. $3 + 5 + 7$
9. Define adulteration. What is PFA ? What is the test to detect adulteration in milk and chilly powder. Define Food Law. Define Agmark standard and ISI standard. $3 + 2 + 5 + 2 + 3$
10. Define food safety and food hazards. How can the chemical hazards be classified ? Name four hazardous along with their commonly effected foods. $4 + 7 + 4$
11. When the food is unacceptable ? Write all the processes of food preservation. What is personnel hygiene ? Write the points of personnel hygiene. $4 + 2 + 2 + 7$