	Utech
Name :	
Roll No.:	A Date of Exercising and Explana
Invigilator's Signature :	

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

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 : $10 \times 1 = 10$

- i) Food quality refers to the attribute that influence a product to
 - a) a customer

b) food handlers

Full Marks: 70

c) sellers

Time Allotted: 3 Hours

- d) none of these.
- ii) Yeast reproduction is done by the process of
 - a) binary fission
- b) budding
- c) fragmentation
- d) asepsis.
- iii) The full form of BHT is
 - a) Butylated hydroxyl toluene
 - b) Butylated hydroxy tempering
 - c) Benzene hydroxyl temperature
 - d) Bromine highly toluene.

5A-508 [Turn over

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

iv)		y bacteria can swim b endages called	y m	ueans of a small
	a)	Pilli	b)	Mesosomes
	c)	Flagella	d)	Cell wall.
v)	Production of acid lowers the pH of a fermented product.			
	a)	benzoic	b)	lactic
	c)	acetic	d)	oxalic .
vi)	Food	I that spoils easily are called	l	foods.
	a)	perishable	b)	non-perishable
	c)	semiperishable	d)	none of these.
vii)	is an example of beneficial bacteria.			
	a)	Lactobacillus	b)	Moraxella
	c)	E.colli	d)	Alkaligens.
viii)) The second class preservative is			
	a)	Turmeric		
	b)	Monosodium glulamate		
	c)	Sorbitol		
	d)	Salt.		



- 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 cerevisae
 - 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

4

5A-508