

**Roll No.**

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**Total No. of Pages : 02**

**Total No. of Questions : 09**

**BHMCT (Sem.-3)**  
**FOOD SAFETY & CONTROL**

**Subject Code : BH-215**

**M.Code : 14538**

**Date of Examination : 02-01-23**

**Time : 3 Hrs.**

**Max. Marks : 30**

### INSTRUCTIONS 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) Parasites
  - b) Edible fungi
  - c) Staphylococcus
  - d) Yeast
  - e) Dairy mold
  - f) Food spoilage
  - g) Brewer's yeast
  - h) GMP
  - i) Fermented foods
  - j) Pasteurization.

## **SECTION-B**

2. Discuss the various types of food contaminants.
3. Discuss the role of micro-organisms in the fermentation of foods.
4. Define fermentation and give examples of fermented foods.
5. Differentiate between food infection and food intoxication.
6. Explain the basic principles of food preservation.

## **SECTION-C**

7. Explain the importance of food safety and quality.
8. Explain fermentation process used in Indian foods and alcoholic beverages with examples.
9. Discuss the factors affecting the growth of microorganisms in food (intrinsic and extrinsic).

**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.**