Q.1. (a) What favourable conditions are necessary for growth of micro-organisms? 
(b) List and explain various principles of food preservation. (5+5=10)

Q.2. What are the common food borne infections? 
OR
Explain the importance of food safety to hospitality industry. (10)

Q.3. Write short notes on any two: 
(a) Food poisoning 
(b) Food additives 
(c) HACCP 
(2 x 2½ =5)

Q.4. Explain briefly: 
(a) TQM 
(b) GMP 
(c) Genetically modified foods 
(d) Food labeling 
(e) ISO 
(5x1=5)

Q.5. Explain various cleaning and dis-infection methods alongwith agents commonly used in the hospitality industry. 
OR
Briefly state how waste water and waste disposal is treated in hotels. (5)

Q.6. Briefly explain the beneficial role of micro-organisms to the food service sector. 
OR
Differentiate between food infection and food intoxication. (5)

Q.7. State the methods of detection of various adulterants found in the following: 
(a) Maize fibre in saffron. 
(b) Dried papaya seeds in peppercorns. 
(c) Saw dust in chilli powder 
(d) Chicory in coffee. 
(e) Horse dung powder in coriander powder. 
(5x1=5)

Q.8. Expand the following (any five): 
(a) PFA 
(b) MPO 
(c) BIS 
(d) WHO 
(e) FPO 
(f) BSE 
(5x1=5)

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