(Marks allotted to each question are given in brackets)

Q.1.  
(a) Discuss the methods of preservation (any two)  
(b) Define Food adulteration with examples. (5+5=10)

Q.2. Elaborate on Essential Commodity Act and Consumer Protection Act. (10)

Q.3. Write short notes on any two:  
(a) Waste disposal (b) Food additives (c) GMP (d) ISO  
(2x2 ½ =5)

Q.4. Discuss the new trends in food packaging.  
List mandatories of food label. OR

Q.5. HACCP is an essential form of Quality Assurance. Discuss.  
OR  
Chefs dependent on microorganisms. Discuss with examples.  
(5)

Q.6. What are the 3E’s of food safety?  
OR  
Which is the common food borne microorganisms?  
(5)

Q.7. What are the causes of spoilage of canned foods and eggs?  
(5)

Q.8. Discuss any two food borne diseases and also its preventive measures.  
(5)

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