Q.1. Define “food additives”. Explain different food additives used in food preparation in form of sweeteners, antioxidants, preservatives, colours and flavours. (2+8=10)

Q.2. Food borne illness is caused due to lack of knowledge about food hygiene, kitchen hygiene and personal hygiene. Discuss in brief. (10)

Q.3. Write short notes on:
(a) PFA (b) FSSA (c) FSSAI (d) CAC (e) WTO (5x1=5)

Q.4. Discuss factors favourable for the growth and multiplication of microorganisms. OR State and explain the beneficial and harmful effects of microorganisms with examples. (5)

Q.5. TQM is a quality assurance system. State its elements and applications. (5)

Q.6. List basic components of food labeling. (5)
OR
(a) What are the basic principles of HACCP? (2+3=5)
(b) State the sources of contaminations.

Q.7. (a) Explain risk analysis with its components. (2+3=5)
(b) List points to improve the quality of risky street vended food.

Q.8. Fill in the blanks:
(a) GHP stands for __________.
(b) __________ is the toxin present in Cl. Botulinum.
(c) __________ is the heat resistant pathogen present in milk.
(d) MPO stands for __________ in national food legislation.
(e) __________ is the common adulterant in milk. (5x1=5)

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