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23242

3 Hours / 70 Marks

Seat No.

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- Instructions –*
- (1) All Questions are *Compulsory*.
 - (2) Figures to the right indicate full marks.
 - (3) Assume suitable data, if necessary.
 - (4) Use of Non-programmable Electronic Pocket Calculator is permissible.
 - (5) Mobile Phone, Pager and any other Electronic Communication devices are not permissible in Examination Hall.

Marks

1. Attempt any FIVE of the following. 10
- a) Define Colloids and Foam.
 - b) State the meaning and example of food adulteration.
 - c) State any four functions of food.
 - d) Define food contamination.
 - e) Explain FATTOM.
 - f) List any two sanitizing agents used in kitchens.
 - g) State the importance of proper food storage.

P.T.O.

2. Attempt any THREE of the following. 12
- a) Define Shelf Life.
 - b) Discuss the role of HACCP in Food Regulation in India.
 - c) Classify microbes giving examples.
 - d) Write common food adulterants found in:
 - i) coffee
 - ii) flour
 - iii) oils
 - iv) sugar
3. Attempt any THREE of the following. 12
- a) Discuss the importance and use of food additives.
 - b) Explain the following types of food additives:
 - i) Emulsifying agents
 - ii) Colouring agents
 - c) Explain rancidity of Fats.
 - d) State the method of food preservation suitable for the following:
 - i) Meat
 - ii) Bombil Fish
 - iii) Milk
 - iv) Fruit juices
4. Attempt any THREE of the following. 12
- a) Explain the various food groups along with their roles.
 - b) Write down the measures to prevent food adulteration.
 - c) Discuss about the correct use of refrigerators and freezers.
 - d) Explain UHTS method of preservation.
 - e) Distinguish between food poisoning and food infection.

5. Attempt any TWO of the following.**12**

- a) Define cross contamination. Describe control measures of microbial growth in food.
- b) Discuss the salient features of Food Safety Act.
- c) Explain the following methods of food preservation and give an example of each.
 - i) Vacuum packing.
 - ii) Aseptic packing.

6. Attempt any TWO of the following.**12**

- a) Describe the types of food storage and write down the ideal temperatures for them.
 - b) Enumerate the precautions to be taken for a food handler to avoid food contamination.
 - c) Draw a neat diagram showing temperature of danger zone at a food outlet.
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