

(7)

Or,

[Food Sanitation and Hygiene]

Full Marks : 40

Time : Two Hours

Group - A

Answer any *five* of the following questions : $2 \times 5 = 10$

1. Name two tests used for checking the sanitizer strength.
2. Name two microorganism cause food contamination.
3. What is food sanitation.
4. What do you mean by vector control ?
5. What is food poisoning ?
6. Name four natural reservoirs of infection.
7. What is cold sterilization ? *ioniza*
8. Why vermins and birds are considered as agent of contamination ?

Group - B

Answer any *four* of the following questions : $5 \times 4 = 20$

9. Discuss the antibiotic related food hazards. 5
10. Discuss the main sources and transmission of food contamination. 5

P.T.O.

(8)

11. Write the importance of personal hygiene of food handlers. 5
12. What do you mean by cross contaminative of food. Distinguish between sterilization and disinfection. 3+2
13. Write a short note on control of rodent infestation. 5
14. Write the steps to control spoilage during storage of flesh foods. 5

Group - C

Answer any *one* of the following questions :

10×1=10

15. Write short note on various types of sterillization methods. How do detergent act as an disinfecting agent? 5+5
 16. Write the effect of various micro-organisms on food degradation and food borne illnesses. Write two uses of pesticides. 8+2
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