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SARDAR PATEL UNIVERSITY
Vallabh Vidyanagar

BBA SEMESTER – II (Honours) (Hospitality Management) Examination 2016

Subject: Food Safety & Food Act

Code: UM02CBBH08

Date: 05/04/2016

Marks: 60

Day: Tuesday

Time: 02:30 to 04:30 PM

Q: 1 Define "Micro-Organism". Explain the different types of micro-organism with the help of diagram. (15)

OR

Q: 1 What are the various factor affecting the growth of micro-organism? Explain (15)

Q: 2 What do you mean by "Contamination of food"? Explain the different sources of contamination. (15)

OR

Q: 2 What are the different types & cause of spoilage? Explain the spoilage of "Milk & Milk Product, Meat, Egg fruits and canned product". (15)

Q: 3 What is the "Method of Preservation"? Explain in contest of temperature. (15)

OR

Q: 3 What is "HACCP" concept? Discuss various step involve in "HACCP". (15)

Q: 4 What do you under stand by the concept of Total Quality Management? Explain. (15)

OR

Q: 4 What is the condition that could lead food spoilage? List out measure you will take to reduce food spoilage. (15)

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