

SEAT No. _____

SARDAR PATEL UNIVERSITY**[18 & A-17]****BBA (Honours) HM Examination****Semester – III (4 yrs)****Subject: - Safety Security and First-Aid****Code: - UM03CBBH06****Date: - 27/11/2017****Time: - 02: 00 To 04: 00 PM****Day: - Monday****Mark: - 60**

Q. 1. What are the general characteristics of "Micro organism"? Explain. (15)

OR

Q. 1. What is "Bacteria"? Explain the life cycle of bacteria. (15)

Q. 2. What are the various sources of contamination of food? Explain the spoilage in milk, meat and fruit and vegetables product. (15)

OR

Q. 2. What are the basic principles of "Food preservation"? Explain the high temperature and low temperature preservation method. (15)

Q. 3. What are the different types of "Food adulterant"? Discuss in brief. (15)

OR

Q. 3. What do you mean by "Food standard"? Explain the procedure of "Quality control of food". (15)

Q. 4. What is "TQM" and "Risk assessment"? Explain with help of suitable examples. (15)

OR

Q. 4. What is "HACCP"? Explain the concept and principles of "HACCP". (15)

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