

**Q.P. Code : 00159**

**[Time: 2½ Hours]**

**[Marks:75]**

Please check whether you have got the right question paper.

**N.B: 1. All Questions are compulsory.**

**Q.1 A. Define.**

- a. Hygiene
- b. CCP
- c. Food
- d. PFA
- e. FIFO

**(05)**

**Q.1 B. Fill in the blanks.**

- a. 1 gm of fat provides \_\_\_\_\_ calories.
- b. Consuming less nutrients than required is called as \_\_\_\_\_.
- c. The measure of acidity and alkalinity of the substance is known as \_\_\_\_\_.
- d. Removing dirt, dust, stains and bad odour from a surface is called as \_\_\_\_\_.
- e. Reverse sol is called as \_\_\_\_\_.

**(05)**

**Q.1 C. Odd one out.**

- a. Chicken breast, Soya bean, Egg, Orange
- b. Orange, Amla, Milk, Lemon
- c. Potatoes, Butter, Banana, Jam
- d. Nuts, Spinach, Seeds, Ghee
- e. Water, Beer, Pickle, Cocoa

**(05)**

**Q.2 Answer the following.(Any 3)**

- a. Write the importance of personal hygiene.
- b. When is hand washing essential? What are the steps of washing hands and drying?
- c. Classify waste giving example of each.
- d. What is HACCP? List and explain 7 principles of HACCP.
- e. List the various habits which are important for being healthy & fit.
- f. Classify microbes and write a note on bacteria.

**(15)**

**Q.3 Answer the following.(Any 3)**

- a. What are desirable & undesirable browning reactions?
- b. List the four most common symptoms of a food borne diseases and measures to prevent it.
- c. Differentiate food poisoning and food infection with examples.
- d. Define food adulteration & 3 most commonly adulterated food & their adulterants.
- e. Write the importance of proper storage area in commercial kitchen.
- f. Define the term food preservation and explain any one method in detail.

**(15)**



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**Q.4 Answer the following.(Any 3)**

**(15)**

- Define balanced diet and explain its role in maintaining proper health.
- Write a note on Mal nutrition & measures to prevent it.
- What are proteins? Write its sources & classification.
- Classify carbohydrates and write its functions.
- Classify minerals and write note on calcium.
- Classify vitamins & explain any one in detail.

**Q.5 Write short notes on.(Any 3)**

**(15)**

- Fermentation
- Growth phases of Bacteria
- Food Additives
- Pest Control