

- 13.a. Outline the steps in DGGE.
(OR)
- 13.b. Explain about PFGE.
- 14.a. Distinguish food intoxication from food borne infection.
(OR)
- 14.b. Explain the symptoms of round worm infestation.
- 15.a. Inspect the sanitation of a food plant.
(OR)
- 15.b. Assess the advantages of hurdle technology.

SECTION -C (30 Marks)

Answer ANY THREE questions
ALL questions carry EQUAL Marks (3 × 10 = 30)

- 16 Examine the principles of spoilage and factors affecting food spoilage.
- 17 Analyze the spoilage and control measures used in fruits and vegetables.
- 18 Determine the different methods of bacterial diversity.
- 19 Appraise the activity of Bacillus cereus Gastroenteritics.
- 20 HACCP is a customized method of maintaining standards in food industry. –
Justify.

Z-Z-Z

END