

**18U283**

(Pages: 2)

Name.....

Reg. No.....

**SECOND SEMESTER B.Voc. DEGREE EXAMINATION, APRIL 2019**

B.Voc. – Food Processing Technology

**CC18U GEC2 FS06 - FOOD SAFETY REGULATIONS AND PACKAGING**

(2018 Admission onwards)

Time: Three Hours

Maximum: 80 Marks

**PART A**

Answer *all* questions. Each question carries 1 mark.

Write Abbreviations:

1. HACCP
2. SOP
3. AGMARK
4. PFA
5. MAP

Match the following:

- |              |  |
|--------------|--|
| 6. BIS       | a) Ministry of Health & Family Welfare |
| 7. ISO 22000 | b) Ministry of Consumer Affairs        |
| 8. ISO 9001  | c) Food Safety Management System       |
| 9. FPO       | d) Fruit Product Order                 |
| 10. FSSAI    | e) Quality Management System           |
|              | f) Food Product Order                  |

**(10 x 1 = 10 Marks)**

**PART B**

Answer *eight* questions. Each question carries 2 marks.

11. What you mean by physical hazards? Give Examples.
12. Write a note on HACCP.
13. What do you understand by traceability?
14. What do you mean by biological hazards? Give Examples.
15. Explain High risk food.
16. Write a note on GHP.

17. What are the possible adulterants in vegetable oil?
18. What is the significance of personal hygiene in food manufacturing industry?
19. Write a note on chlorination.
20. Briefly explain edible packaging.
21. Significance of food preservation.
22. What are the objectives of ISO 22000?

**(8 x 2 = 16 Marks)**

### **PART C**

Answer any *six* questions. Each question carries 4 marks.

23. Describe CAP and MAP.
24. Write short note on Food poisoning.
25. What are the precautions to be taken during sample collection?
26. Briefly explain any 2 adulterants in Milk, and their detection method.
27. Explain functions of packaging.
28. Differentiate between sanitizers and disinfectants.
29. Write a note on SOP.
30. Write a note on FAO.
31. What is the significance of Codex Alimentarius in food safety management system?

**(6 x 4 = 24 Marks)**

### **PART D**

Answer any *two* questions. Each question carries 15 marks.

32. What do you mean by food adulteration? Briefly discuss any four common food adulterants and their tests.
33. Briefly discuss the different packaging materials used in food industry.
34. Discuss the 5 steps and 7 principles of HACCP system and analyse each.
35. Explain Steps and Procedure in Food Sampling.

**(2 x 15 = 30 Marks)**

\*\*\*\*\*