

18U679

(Pages: 2)

Name:

Reg. No.....

SIXTH SEMESTER B.Sc. DEGREE EXAMINATION, APRIL 2021

(CUCBCSS-UG)

CC17U FTL6 B17 - FOOD SAFETY, REGULATIONS & PACKAGING

TECHNOLOGY

(Food Technology - Core Course)

(2017 Admission - Regular)

Time: Three Hours

Maximum:80 Marks

PART A

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

Multiple choice:

1. Expand FAO
2. HACCP stands for
3. Name a common adulterant in chilly powder.
4. Give an example for chemical allergen.
5. Expand GHP.
6. What is CIP?
7. FPO stands for
8. is an example for acid containing sanitizer.
9. What is CAP?
10. Give two examples for high risk food.

(10 × 1 = 10 Marks)

PART B

Answer any *five* questions. Each question carries 2 marks.

11. Comment on Danger Zone in food safety and hygiene.
12. What is mean by physical food contaminants?
13. What are the objectives of traceability?
14. Write on low risk foods.
15. What is ISO 22000?
16. Write on ISO 9001.
17. Expand and comment on GMP.

(5 × 2 = 10 Marks)

PART C

Answer any *six* questions. Each question carries 5 marks.

18. Describe on importance of SOP.
19. What are the sampling tools for food sampling? Explain.
20. Write on package evolution.
21. Explain Codex.
22. Explain applications of traceability.
23. What are retortable pouches?
24. Write on FDA.
25. Comment on role of personal hygiene for food safety.

(6 × 5 = 30 Marks)

PART D

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

26. Comment on different packaging materials.
27. Write on different food safety standards.
28. Explain on HACCP.
29. Explain any five common food adulterants and their tests.

(2 × 15 = 30 Marks)
