

21U636

(Pages: 2)

Name:

Reg.No:

SIXTH SEMESTER B.Sc. DEGREE EXAMINATION, APRIL 2024

(CBCSS - UG)

(Regular/Supplementary/Improvement)

CC19U FTL6 B17 - FOOD SAFETY, FOOD LAWS AND REGULATIONS

(Food Technology - Core Course)

(2019 Admission onwards)

Time : 2.5 Hours

Maximum : 80 Marks

Credit : 4

Part A (Short answer questions)

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

1. Illustrate the common food borne infections.
2. Explain SOP.
3. List out four popular ISO standards.
4. Define FAO.
5. Define Traceability.
6. Define CIP.
7. Define chemical disinfection.
8. Define disinfectants.
9. Explain AGmark & PFA.
10. Quote on how starch is detected in milk.
11. Quote on how fennel seeds is detected in cumin seeds.
12. Quote on how Iron fillings is detected in Tea.
13. List the objectives of food sampling.
14. Explain the procedure to be followed by food inspector while taking sample of food.
15. Summarize on why sampling is done?

(Ceiling: 25 Marks)

Part B (Paragraph questions)

Answer *all* questions. Each question carries 5 marks.

16. Define food hygiene. What are the objectives of food hygiene?

17. Distinguish between High risk foods and Low risk foods.
18. Explain in detail about personal hygiene.
19. Describe in detail on food safety and standards act.
20. Make a note on FPO.
21. Make a note on BIS.
22. Explain Food Adulterants vs Food Additives with suitable examples.
23. Illustrate on the different adulterants and their tests in oil.

(Ceiling: 35 Marks)

Part C (Essay questions)

Answer any *two* questions. Each question carries 10 marks.

24. Define HACCP and explain in detail about the steps involved.
25. Explain the Structural requirements of food plant sanitation.
26. Define Food Hygiene. Explain in detail on objectives, high risk, low risk and Danger zone foods.
27. Explain in detail on CIP system. How it is related to food safety?

(2 × 10 = 20 Marks)
