17U678	(Pages: 2)	Name:
CIVTH CIMECTE	D D Co DECDEE EVAMIN	Reg. No
SIATH SEMILSTE	R B.Sc. DEGREE EXAMINA (CUCBCSS-UG)	ATION, APRIL 2020
CC17U FTL6 B17 - FOOD SA	` '	PACKAGING TECHNOLOGY
	Food Technology - Core Cours	se
Time: Three Hours	(2017 Admission - Regular)	Maximum: 80 Marks
Time. Timee riours		Maximum. 60 Marks
	PART A	
Answer al	<i>II</i> questions. Each question carr	ries 1 mark.
1. Expand PFA		
2. Safe Limit of Vegetable	e Chlorination is	
3. Danger Zone Temperat	ure for food storage is	
4. Give an example of foo	od allergen.	
5. Expand MAP		
6 is an alkali	containing detergent.	
7. FSSAI stands for		
8. An example for food ac	dulterant in milk.	
9. Expand SSOP		
10. Given an example of ed	lible packaging.	
		$(10 \times 1 = 10 \text{ Marks})$
	PART B	
Answer any <i>J</i>	<i>five</i> questions. Each question c	arries 2 marks.
11. Explain briefly on high	risk food.	
12. Give a note on the obje	ctives of traceability of a food	product.
13. Brief on the importance	e of homogenization in sampling	ng.
14. Describe on controlled	atmosphere packaging.	
15. Summarize on GMP.		
16. What is a food allergen	? Give an example.	
17. Explain on Product Red	calling.	
		$(5 \times 2 = 10 \text{ Marks})$

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

19. Distinguish between detergents and disinfectants with two examples in each.

18. Explain on the adulteration test in vegetable oil.

- 20. Explain the criteria for selecting a sample.
- 21. Describe on advantages and disadvantages of CAP & MAP
- 22. Give a note on importance of food safety.
- 23. Explain principles of HACCP
- 24. Describe on the adulteration in milk, its detection methods with examples.
- 25. What are the steps in recalling procedure of a product?

 $(6 \times 5 = 30 \text{ Marks})$ 

## **PART D**

Answer any two questions. Each question carries 15 marks.

- 26. Elaborate on the structural requirements for a food service organization.
- 27. Briefly explain sampling and its methods.
- 28. Explain on functions of packaging. List down any 6 of modern type packaging.
- 29. Explain on adulteration of food and its tests.

 $(2 \times 15 = 30 \text{ Marks})$ 

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