SECOND SEMESTER B.Voc. DEGREE EXAMINATION, APRIL 2022
(B.Voc. - Food Processing Technology)
CC18U GEC2 FS06 - FOOD SAFETY, FOOD LAWS AND PACKAGING TECHNOLOGY
(2018 to 2020 Admissions - Supplementary/Improvement)

Time: Three Hours   Maximum: 80 Marks

PART-A
Answer *all* question. Each question carries 1 mark.

1. ………… certification is mandatory for ghee.

2. Adulterant used in Pepper.

3. Danger Zone temperature is …………

4. AGMARK stands for …………

5. Melting point of PET plastics is …………

6. Expand MAP.

7. What in a can prevents discoloration in canning?

8. Biodegradable products are naturally split by …………

9. Expand LDPE.

10. ………… Involves the filling of sterile products into a sterile container.

(10 × 1 = 10 Marks)

PART-B
Answer any *eight* questions. Each question carries 2 marks

11. Define Asepsis.

12. What is smart packaging?

13. Difference between physical and chemical hazards.

14. What is chlorination?

15. Permissible adulterants in vegetable oil.

16. Objectives of ISO 22000.

17. Major information in food labels.

18. Write any two methods to identify the adulterant used in milk.

19. What is edible packaging?

20. What do you mean by smart packaging?

21. Significance of record keeping in the food industry.

22. What is retort packaging?

(8 × 2 = 16 Marks)

PART-C
Answer any *six* questions. Each question carries 4 marks.

23. Difference between MAP and CAP.

24. 7 Principles of HACCP.

25. Discuss briefly on food allergens.

26. Write short note on Food poisoning.

27. Write a note on FAO.

28. Explain about adulteration in milk and detecting methods.

29. What are the significance of FSMS?

30. What are things to be done for sample preparation?

31. Explain the different food safety hazards with suitable examples.

(6 × 4 = 24 Marks)

PART-D
Answer any *two* questions. Each question carries 15 marks.

32. Explain steps in sampling.

33. Briefly discuss GMP, GHP, SOP and HACCP.

34. What are the major food adulterants and how they can be detected and eliminated?

35. Write an essay on food packing materials in the food industry.

(2 × 15 = 30 Marks)

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