20U636	(Pages: 2)	Name:
		Reg.No:

SIXTH SEMESTER B.Sc. DEGREE EXAMINATION, APRIL 2023

(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 principles of food safety risk assessment.
- 2. List four duties of food inspector.
- 3. Define quality plan and corrective action.
- 4. Draw a flowchart on the structure of codex alimentarius commision.
- 5. Explain between cleaning and sanitation.
- 6. Define Quarternary Ammonium Compounds.
- 7. Define sanitization.
- 8. Explain AGMARK and BIS
- 9. Describe the main objective of FPO.
- 10. Define AGMARK.
- 11. List the objectives of BIS.
- 12. Define Food adulteration
- 13. Quote on how saw dust and powdered bran is detected in whole spices.
- 14. Quote on how Invert sugar is detected in Honey.
- 15. Explain the procedure to be followed by food inspector while taking sample of food.

(Ceiling: 25 Marks)

Part B (Paragraph questions)

Answer all questions. Each question carries 5 marks.

- 16. Explain in detail about personal hygiene.
- 17. Explain the functions of a quality assurance and quality control officer.

- 18. Explain in detail about Traceability.
- 19. Quote on why metal brushes are not used in food indutry.
- 20. Illustrate between calcium hypochlorite and Sodium hypochlorite.
- 21. Explain in detail about detergents.
- 22. Illustrate on the different adulterants and their tests in oil.
- 23. Explain the duties of a food inspector.

(Ceiling: 35 Marks)

Part C (Essay questions)

Answer any two questions. Each question carries 10 marks.

- 24. Illustrate in detail the constitutional provisions available for consumer protection.
- 25. Analyze the areas where the GHP can be implemented in a food chain.
- 26. Define food laws and explain in detail about different food laws.
- 27. Describe different types of tests used for sensory evaluation of food products.

 $(2 \times 10 = 20 \text{ Marks})$
