

23U366

(Pages: 2)

Name: .....

Reg.No: .....

**THIRD SEMESTER B.Voc. DEGREE EXAMINATION, NOVEMBER 2024**

(CBCSS - UG)

(Regular/Supplementary/Improvement)

**CC21U SDC3 FS6 - FOOD SAFETY, FOOD LAWS AND PACKAGING TECHNOLOGY**

(Food Processing Technology - Skill Component Course)

(2021 Admission onwards)

Time : 2.00 Hours

Maximum : 60 Marks

Credit : 3

**Part A** (Short answer questions)

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

1. What is Food Hygiene?
2. What is Low Risk Foods?
3. Write the symptoms of Allergy.
4. Write any four testing methods done in food samples to ensure Food Safety.
5. What is Chlorination?
6. Comment on PFA.
7. Write the benefits of AGMARK.
8. Write the method of detection of adulterant Lead Chromate in turmeric Whole.
9. What is Primary packaging?
10. Write 1 advantage of using Al-foil.
11. What is aseptic packaging?
12. What is Edible Packaging?

**(Ceiling: 20 Marks)**

**Part B** (Short essay questions - Paragraph)

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

13. Write a note on ISO 9001.
14. Explain about Traceability and Recalling.
15. Define Food Recall, Sampling and Tarceability.
16. Explain seven steps of sanitation.
17. What are the three different types of Food Adulteration?

18. Write a note on Packaging material in food industry

19. Explain Modified Atmospheric packaging.

**(Ceiling: 30 Marks)**

**Part C** (Essay questions)

Answer any *one* question. The question carries 10 marks.

20. Explain FSSAI and FDA in detail.

21. Write the definition, functions, properties and classification of packaging in detail.

**(1 × 10 = 10 Marks)**

\*\*\*\*\*