

23U637

(Pages: 2)

Name:

Reg.No:

SIXTH SEMESTER B.Sc. DEGREE EXAMINATION, APRIL 2026

(CBCSS - UG)

(Regular/Supplementary/Improvement)

CC19UFTL6B17 - 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. List any two factors affecting food safety.
2. Explain on laws related to food hygiene.
3. Define GMP.
4. List the benefits of a FSMS programme.
5. Describe the objectives of traceability.
6. Describe the basic components of CIP system.
7. Define Detergents.
8. Explain low level & intermediate level Disinfectants.
9. Explain on Thermal Sanitizer.
10. Define FPO.
11. List the four stages before fixing the AGMARK label.
12. Define Food adulteration.
13. Quote on how detergent is detected in milk.
14. Quote on how fennel seeds is detected in cumin seeds.
15. Define Random sampling.

(Ceiling: 25 Marks)

Part B (Paragraph questions)

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

16. Distinguish between High risk foods & Low risk foods.

17. Describe ISO 9001.
18. Make a note on Codex alimentarius commission.
19. Describe in detail on PFA act.
20. Make a note on BIS.
21. Illustrate on the different adulterants & their tests in oil.
22. Explain on the different adulterants & their tests in tea, pulses, sugar & Honey.
23. Explain on different tests to ensure food safety & quality of food samples which are perishable.

(Ceiling: 35 Marks)

Part C (Essay questions)

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

24. Categorize the SSOP to be followed in a food processing plant. comment on water quality.
25. Define Sanitizer and explain in detail about the procedure and classification of sanitizer.
26. List in detail about chlorination.
27. Define food laws & explain in detail about different food laws.

(2 × 10 = 20 Marks)
