

19U258

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Name:

Reg. No.....

SECOND SEMESTER B.Voc. DEGREE EXAMINATION, APRIL 2020

(Regular/Supplementary/improvement)

CC18U GEC2 FS06 - FOOD SAFETY REGULATIONS AND PACKAGING

(B.Voc. – Food Processing Technology)

(2018 Admission onwards)

Time: Three Hours

Maximum: 80 Marks

PART A

Answer *all* questions. Each question carries 1 mark.

1. Expand AGMARK.
2. LLDPE stands for
3. Expand AOAC
4. Expand HACCP
5. Expand SSOP
6. Write an example for rigid packaging material.
7. Expand FAO
8. The main gas used in MAP is -----
9. Wavelength of UV radiation used for sterilization of aseptic packaging material is -----
10. Expand BOPP

(10 × 1 = 10 Marks)

PART B

Answer any *eight* questions. Each question carries 2 marks.

11. What are the cushioning materials used in packaging?
12. What are the advantages of corrugated fiber board?
13. Write about cellophane
14. Differentiate between LDPE and HDPE
15. Differentiate between high risk foods and low risk foods?
16. Write a short note on FDA.
17. What is chlorination?
18. What is food sampling?
19. Write a note on Dangerous Zone?
20. What are the common adjutants in Vegetable oil?

21. Write a brief note on edible packaging.

(8 × 2 = 16 Marks)

PART C

Answer any *six* questions. Each question carries 4 marks.

22. Give the salient features of ISO22000

23. Briefly discuss about PFA Act 1954

24. Differentiate between SOP and SSOP

25. Write about FDA and CAC

26. Write notes on GHP and GMPs

27. Differentiate between MAP and CAP

28. Briefly discuss on aseptic packaging and their advantages.

29. Explain sanitizers and disinfectants.

30. Write a note on food contaminants.

(6 × 4 = 24 Marks)

PART D

Answer any *two* questions. Each question carries 15 marks.

24. Explain about Traceability and Recalling of a product?

25. Explain in detail about the common adulterants found in food.

26. What do you mean by poor personal Hygiene, explain?

27. Describe the principles of HACCP

(2 × 15 = 30 Marks)
