

20U256

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Name:

Reg. No:

SECOND SEMESTER B.Voc. DEGREE EXAMINATION, APRIL 2021

(Regular/Supplementary/Improvement)

GEC2 FS06 - FOOD SAFETY, FOOD LAWS AND PACKAGING TECHNOLOGY

(B.Voc.–Food Processing Technology)

(2018 Admission onwards)

Time: Three Hours

Maximum: 80 Marks

PART A

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

Multiple Choice:

1. AGMARK stands for _____
2. What is CIP?
3. Expand MAP & CAP.
4. Danger zone temperature is _____
5. _____ certification is mandatory for Ghee.
6. HACCP system is implemented by _____
7. Give example for a mandatory standard applied in food industry.
8. ISO 22000 & ISO 9001 are _____ & _____
9. Give examples for high risk processed food.
10. What is recalling?

(10 × 1 = 10 Marks)

PART B

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

11. How ISO 22000 is different from ISO 19000.
12. What is a Hazard? Classify with examples.
13. Write the application of traceability.
14. Define Asepsis.
15. Write any two methods to identify the adulterant used in milk.
16. What is high risk food?
17. Define FAO
18. What is chlorination?
19. What is synthetic detergent?
20. Define AGMARK
21. What are the adulterants in Coffee?

22. What is retort packaging?

(8 × 2 = 16 Marks)

PART C

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

23. What is the SOP applied in food industry?

24. Explain in detail about sampling tools and procedures.

25. Differentiate CAP and MAP with examples.

26. What is AGMARK?

27. Write the principles of HACCP.

28. Define the process of paper packaging.

29. What are the benefits of retortable pouches? Explain it in detail.

30. Write a note on importance of food laws and regulations in food industry.

31. Discuss about intelligent packaging.

(6 × 4 = 24 Marks)

PART D

Answer any *two* of the following. Each question carries 15 marks.

32. Which type of packaging do you prefer to pack food materials? Give the reason and explain the importance of biodegradable and edible packaging.

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

34. How the HACCP is different from prerequisite program? Give a detailed note.

35. Briefly discuss GMP, GHP and SOP.

(2 × 15 = 30 Marks)
