

19U664

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Name: .....

Reg.No: .....

**SIXTH SEMESTER B.Sc DEGREE EXAMINATION, APRIL 2022**

(CBCSS - UG)

**CC19U FTL6 B17 - FOOD SAFETY, FOOD LAWS & REGULATIONS**

(Food Technology - Core Course)

(2019 Admission - Regular)

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 causes of food poisoning.
2. Define food Hygiene.
3. Explain what management systems are ISO 2200:2005 & ISO 9001:2008.
4. Define codex.
5. Illustrate the benefits of traceability.
6. Explain ionic surfactant & non ionic surfactant.
7. Define iodophors.
8. Define sanitizers.
9. Define food standards.
10. Quote on how starch is detected in milk.
11. Quote on how extraneous matter is detected in whole spices.
12. Quote on how chalk powder is detected in sugar.
13. List the objectives of food sampling.
14. Define Systematic Sampling.
15. Explain different sample collection techniques.

**(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. Explain in detail about personal hygiene.
18. Describe in detail about Good Manufacturing practices.
19. Illustrate the salient features of PFA act.
20. Explain about FPO,AGMARK & BIS.
21. Make a note on BIS.
22. Discuss why Adulterated food is impure,unsafe or unwholesome food.
23. Illustrate on the different adulterants & their tests in oil.

**(Ceiling: 35 Marks)**

**Part C** (Essay questions)

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

24. Define food sampling.Explain in detail on objectives,sample collection, tools & procedure.
25. Explain in detail about different food laws.
26. Illustrate the salient features of international food standards.
27. Explain in detail about the common food adulterants & their tests.

**(2 × 10 = 20 Marks)**

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