

21U364

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Name:

Reg.No:

THIRD SEMESTER B.Voc. DEGREE EXAMINATION, NOVEMBER 2022

(CBCSS - UG)

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

(Food Processing Technology - Core Course)

(2021 Admission - Regular)

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 Poisoning?
2. Write the symptoms of Allergy.
3. Write about the terms 'Monitoring' and 'Verification'.
4. What are the benefits of Traceability?
5. What is Sampling?
6. What is FSSAI act 2006?
7. Define Food Adulteration.
8. Write the activities of BIS.
9. Write the method of detection of adulterant Chalk Powder in Sugar.
10. Write the basic functions of Packaging.
11. What is CAP?
12. What is aseptic packaging?

(Ceiling: 20 Marks)

Part B (Short essay questions - Paragraph)

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

13. Write the Importance of Food safety and Food Hygiene in Food Industry.
14. What is Sampling? Write the Objectives and Importance of Sample Collection.
15. Describe SSOP in detail.
16. Define Disinfectants and Sanitizers and write a note on approved Sanitizers for use on Food contact surfaces.

17. Define packaging and write the classification of packaging.
18. Write a note on Rigid Packaging material.
19. Explain about the packaging material 'Paper' in detail.

(Ceiling: 30 Marks)

Part C (Essay questions)

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

20. Explain Food adulteration with example.
21. Define edible packages and biodegradable packages with example.

(1 × 10 = 10 Marks)
