

22U366

(Pages: 2)

Name:

Reg.No:

THIRD SEMESTER B.Voc. DEGREE EXAMINATION, NOVEMBER 2023

(CBCSS - UG)

(Regular/Supplementary/Improvement)

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

(Food processing Technology)

(2021 Admission onwards)

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 Hygiene?
2. Write four points regarding personal hygiene in Food Industry.
3. Explain the term 'Critical Control Point'.
4. Write the Information obtained or collected by FSO/ Authorised officer.
5. Write any four factors affecting chlorine efficacy.
6. Comment on FDA.
7. Comment on PFA.
8. Write any four causes of Food Adulteration.
9. How packaging provides information to the consumers?
10. What are the different types of packaging material?
11. Write about packaging material 'paper'.
12. Write the advantages of Aseptic packaging.

(Ceiling: 20 Marks)

Part B (Short essay questions - Paragraph)

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

13. Define Allergens and write the symptoms of allergy.
14. Explain about Traceability and Recalling.
15. What is Sampling? Write the Objectives and Importance of Sample Collection.
16. What is Chlorination and write any four factors affecting chlorine efficacy.
17. Write the method of detection of adulterants in any four products.

18. Explain Retort pouching in detail.

19. Describe Aseptic packaging in detail.

(Ceiling: 30 Marks)

Part C (Essay questions)

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

20. Importance of PFA, FPO, AGMARK and BIS.

21. Explain flexible, Rigid and semi rigid packaging materials.

(1 × 10 = 10 Marks)
