

22U637

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Name :

Reg. No :

SIXTH SEMESTER B.Sc. DEGREE EXAMINATION, APRIL 2025

(CBCSS-UG)

(Regular/Supplementary/Improvement)

CC19U FTL6 B17 - FOOD SAFETY, FOOD LAWS AND REGULATIONS

(Food Technology - Core Course)

(2019 Admission onwards)

Time: 2.5 Hours

Maximum: 80 Marks

Credit: 4

Part A (Short answer questions)

Answer *all* questions. Each question carries 2 marks.

1. List any two factors affecting food safety.
2. List four duties of food inspector.
3. Describe on physical contaminants.
4. Illustrate the functional role of food additives classified as per codex alimentarius.
5. Illustrate on recalling of products.
6. Explain on chlorine gas.
7. Explain the difference between sanitizer & disinfectant.
8. Explain the reasons for food laws.
9. Define PFA.
10. List the objectives of BIS.
11. Quote on How water is detected in milk.
12. Quote on how mineral oil is detected in oil.
13. Quote on how artificial colour is detected in chilli powder.
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. Explain in detail about personal hygiene.
17. Explain the significance of SOP & GMP in a food industry.

18. Make notes on the structure of an ISO 22000:2005 standard document.
19. Quote on why metal brushes are not used in food industry.
20. Explain the advantages & disadvantages of CIP system.
21. Explain on Chlorine based sanitizer.
22. Make a note on AGMARK.
23. Define food sampling & mention the objectives of food sampling.

(Ceiling: 35 Marks)

Part C (Essay questions)

Answer any *two* questions. Each question carries 10 marks.

24. Discuss the food related hazards of significance in a dairy industry.
25. List in detail on detergents.
26. Illustrate the export act existing in our country for export of food products.
27. Assess in detail the PFA Act & list the test for food adulteration in various foods.

(2 × 10 = 20 Marks)
