

00950

CERTIFICATE PROGRAMME IN FOOD SAFETY

Term-End Examination

December, 2013

BFN-001 : INTRODUCTION TO FOOD SAFETY

Time : 3 Hours

Maximum Marks : 100

Note : Attempt five questions in all.

Question No - 1 is compulsory.

1. (a) Match the items in **Column A** with the items in **Column B** : **1x10=10**

	Column A		Column B
(i)	Bacteriocin	(A)	Bt.Brinjal
(ii)	Mesophillic rod	(B)	BSE
(iii)	GMF	(C)	Mycotoxin
(iv)	Pastcurization	(D)	Spaceformer
(v)	Blanching	(E)	Salmonella
(vi)	Sanitizer	(F)	Enzymes Inactivation
(vii)	Virus	(G)	Rotavirus
(viii)	Prion	(H)	Nisin
(ix)	Bacillus	(I)	HTST
(x)	Aflatoxin	(J)	Steam

- (b) Explain the significance of the following (in 2-3 sentences each) in relation to food Safety : **10**
- (i) Pest Control.
 - (ii) Food Hygiene.
 - (iii) Stock Rotation.
 - (iv) Danger Zone.
 - (v) Sanitizers.
2. (a) State the importance of food processing. **5**
- (b) What are the different methods used for the processing of foods ? Explain briefly by giving examples. **10**
- (c) List some emerging methods of food processing. **5**
3. (a) State the Good Hygiene Practises to be followed in a food industry. **10**
- (b) What facilities should be provided in any food services unit to maintain hygienic practises ? **10**
4. (a) What are the various methods of pest control ? Describe briefly. **10**
- (b) What steps should be taken to control the pests in the raw material storage area ? **10**
5. (a) Describe the various types of hazards associated with food. **10**
- (b) What are the Current Food Safety Management Tools to manage food safety ? **10**

6. (a) Explain the role of proper temperature conditions in case of chilled foods and hot foods storage. **10**
- (b) List the chemical changes associated with the spoilage of food. **10**
7. Write short notes on **any four** of the following :
- (a) QUATS. **5+5+5+5**
- (b) BSE.
- (c) Safe Waste Disposal.
- (d) Cleaning Agents.
- (e) Design of a good storage facility for raw food material.
-