

00159

**CERTIFICATE PROGRAMME IN FOOD
SAFETY**

Term-End Examination

December, 2012

**BFN-003 : FOOD SAFETY AND QUALITY
ASSURANCE**

Time : 3 Hours

Maximum Marks : 100

Note : Attempt five questions in all. Question No. 1 is compulsory. All questions carry equal marks.

-
1. (a) Differentiate between : 2½x4=10
- (i) Hazard Vs. Risk
 - (ii) Food Safety Vs. Food Quality.
 - (iii) Flexible Film Vs. Edible Film.
 - (iv) Hazard characterization vs. Hazard identification.
- (b) Fill in the blanks : 10
- (i) _____ Order provides for compulsory licensing for manufacturing of fruit products.
 - (ii) Mustard oil contaminated with _____ oil.

- (iii) _____ containers are packaging type which protect and advertise the food.
- (iv) Meat product control order is a _____ legislation under Essential Commodities Act.
- (v) The _____ Agreement covers all measures whose purpose is to protect human health from animal / plant carried diseases.
- (vi) ISO _____ standard helps organizations meet their environmental challenges.
- (vii) _____ is defined as the probability of causing an adverse health effect caused by a particular hazard in foods.
- (viii) _____ is an important tool which gives an insight into the functions and tasks of personal in food industry.
- (ix) _____ is a common adulterant found in pulses.
- (x) _____ refers to certain constant traits in an individual's way of feeling and of thinking and his / her predisposition towards action.

2. Describe the various food safety measures to be taken by the following to ensure safe food : 20
- (a) Street Food Vendor
 - (b) Vending machine
 - (c) Temporary food service vendors.
3. (a) What is Sampling ? 5
- (b) List the precautions to be taken while drawing samples for food analysis. 8
- (c) List the hygienic requirements for licensing and sale of food items in Indian context. 7
4. (a) State the various principles of food safety risk management. 10
- (b) Elaborate the role of risk communication in risk analysis. 10
5. (a) What are the key features of a successful health programme ? 10
- (b) "What features you will keep in mind to conduct a successful training program for employees of a food service unit. 10
6. (a) What are the voluntary based product certification ? Explain giving examples. 10
- (b) State the role of the following international organizations. 10
- (i) Codex Alimentarius
 - (ii) ISO
 - (iii) Joint FAO / WHO Committee on Food Additives (JECFA)
 - (iv) World Trade Organization (WTO)

7. Write short notes on (*any four*)

5+5+5+5=20

- (a) Total Quality Management
 - (b) Functions of Packaging.
 - (c) HACCP
 - (d) Training aids
 - (e) Food safe facility.
-