

**CERTIFICATE PROGRAMME IN FOOD
SAFETY**

**Term-End Examination
December, 2015**

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

Time : 3 hours

Maximum Marks : 100

Note : Attempt five questions in all. Question No. 1 is compulsory.

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1. (a) Define/Explain the following in 2 - 3 sentences each. 2x7=14
- (i) Proximate Analysis of food
 - (ii) Food Business Operator
 - (iii) Temporary Food Service
 - (iv) Co-extruded Films
 - (v) Accreditation of Laboratories
 - (vi) Technical Barriers to Trade
 - (vii) Hazard
- (b) What is Risk Assessment ? Explain the four steps of Risk Assessment. 6
2. (a) How effective are flipcharts in training workers in a food service establishment ? 5
- (b) What do you understand by Total Quality Management ? 5
- (c) What steps would you follow while using a health communication model for a food safety education campaign ? 5
- (d) Explain the concept of KAP in the process of behaviour change. 5

3. (a) What points would you keep in mind for selection, installation and cleaning of equipment and utensils in a food service establishment ? 10
- (b) Describe the precautions a street food vendor needs to take to ensure the safety of the food he sells. 10
4. (a) Explain the general principles of food safety risk management. 10
- (b) Discuss the benefits of HACCP for the individual, consumer, the food industry and the Government. 10
5. (a) What is Job Analysis ? Why is it an important aspect in devising an education/training programme ? Explain giving examples. 10
- (b) Discuss the advantages and disadvantages of using films as training aids. 10
6. (a) How can the following be prevented : 10
- (i) Bacterial food poisoning
- (ii) Contamination by molds and fungi
- (b) List any six lessons which have been learnt from successful programmes on health communication from across the world. 6
- (c) Comment on the usefulness of Internet based consumer education on food safety issues. 4
7. Write short notes on **any four** of the following :
- (a) Microbiological analysis of foods 5+5+5+5
- (b) Codex Alimentarius Commission
- (c) Voluntary Product Certification
- (d) Prevention of Colour Adulteration
- (e) General Guidelines for Sampling of food