

00803

**CERTIFICATE PROGRAMME IN FOOD
SAFETY**

Term-End Examination

June, 2012

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

Time : 3 Hours

Maximum Marks : 100

*Note : Attempt five questions in all. Question 1 is compulsory.
All questions carry equal marks.*

1. Define the following : **2x10=20**
- (a) Risk
 - (b) AQL
 - (c) Validation
 - (d) Accreditation
 - (e) Coliforms
 - (f) Packaging
 - (g) Hazard
 - (h) TQM
 - (i) Essential Commodities Act, 1955
 - (j) Adulterant

2. (a) Differentiate between : 5x2=10
- (i) Food Safety vs Food Quality
 - (ii) Critical control point vs Critical limit
 - (iii) Flexible film vs Co-extruded film
 - (iv) Hazard identification vs Hazard characterization
 - (v) HACCP audit vs HACCP plan
- (b) What is 'Risk Analysis'? Explain the process 10
briefly.
3. (a) What are the characteristics of a Food Safe 8
facility ?
- (b) Give the design and general consideration 12
you will keep in mind while planning a clean
and hygienic premises.
4. (a) List the salient features of PFA Act. 10
- (b) What are the two international agreements 10
which affect the food trade in the current
scenario of globalization ? Explain briefly.

5. (a) What are the basic guidelines for conducting a successful educational/training programme ? 10
- (b) What are the advantages and disadvantages of using charts, films and flash cards as a training device ? 10
6. (a) State the significance of food analysis in relation to food safety. 8
- (b) Briefly discuss the latest trends in food packaging and highlight the interaction between packaging and food in the context of food safety. 6+6
7. Write short notes on *four* of the following : 5+5+5+5
- (a) Job analysis
- (b) HACCP Principles
- (c) Modes of Consumer Education
- (d) Proximate Analysis of Food
- (e) Safe Street Food
- (f) Effective Health Communication
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