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**CERTIFICATE PROGRAMME IN FOOD
SAFETY**

Term-End Examination

June, 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. Define the following : 2x10=20
- (a) Food Hygienic
 - (b) Calibration
 - (c) Quality
 - (d) Risk
 - (e) Water activity
 - (f) Pasteurization
 - (g) Food processing
 - (h) Fermentation
 - (i) Insecticide
 - (j) Food Additive

2. (a) Give one example of each : **1x10=10**
- (i) Biological hazard
 - (ii) Mycotoxin
 - (iii) Genetically Modified Food
 - (iv) High risk food
 - (v) Mesophilic organism
 - (vi) Spore former
 - (vii) Shell fish toxin
 - (viii) Chemical sanitizer
 - (ix) Bacteriocin
 - (x) Non enzymatic browning
- (b) Explain giving examples the role of food processing in extending the shelf-life of a food product. **10**
3. (a) What is Danger Zone ? Emphasize its role in the food safety. **10**
- (b) What are the precautions to be followed in the handling of chilled and hot foods ? **10**
4. (a) Highlight the essential features of a good food storage area. **10**
- (b) State the guidelines to be followed for storing food in a refrigerator and a freezer. **10**

5. (a) What is Sanitation ? 2
(b) What is the role of sanitizers in food industry ? 8
(c) What facilities should be provided in any food service unit to maintain hygienic practises ? 10
6. (a) What is the importance of pest control in food industry ? 5
(b) List the various methods of pest control. 5
(c) What steps should be taken to control pests in the raw material storage area ? 10
7. Write short notes on **any four** of the following :
- (a) QUATS 5+5+5+5
(b) BSE
(c) Microbes and Spoilage
(d) Stock Rotation
(e) Safe Waste Disposal
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