

**CERTIFICATE PROGRAMME IN FOOD
SAFETY**

Term-End Examination

June, 2013

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

Time : 3 Hours

Maximum Marks : 100

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

1. (a) Differentiate between the following sets of terms : 10
- (i) Equipment and utensil
 - (ii) Temporary food service and street foods.
 - (iii) Shipping Container and Retail Container
 - (iv) Coated films and laminated films
 - (v) ISI and ISO
- (b) List five measures you would adopt to prevent contamination by moulds/fungi. 5

- (c) List five points/aspects you will consider in choosing and preparing a training aid for training workers in a food service unit. 5
2. (a) Enumerate the general requirements that should be met by a container for food transport. 5
- (b) Enlist the hygiene requirements under the PFA Rules, 1955. 5
- (c) What design considerations would you keep in mind while planning a food service establishment ? 5
- (d) What measures would you advocate to ensure sanitary disposal of waste in a food service facility ? 5
3. (a) Explain giving examples why packaging is an important part of all food processing operations. 10
- (b) What is the significance of food sampling ? Give the general guidelines you will follow while sampling different food items. 4+6
4. (a) What is the 'Essential Commodity Act' 1955 ? Elaborate on the orders included within this Act. 2+8

- (b) Explain the concept of 'Total Quality Management', highlighting its four different components. 10
5. (a) Discuss the relevance of HACCP as a preventive and cost-effective approach to food safety. 10
- (b) "Risk analysis is a method used for assessing and managing risk associated with food hazards". Justify the statement, describing the different elements of risk analysis. 10
6. (a) Briefly explain the strategy you would employ for health communication regarding food safety. 8
- (b) As a food inspector what advice would you give to consumers, to prevent colour adulteration in foods. 6
- (c) "Practice of hygiene and sanitation by workers has a critical impact on safety of food produced". Justify the statement giving appropriate examples. 6

7. Write short notes on *any four* of the following: ⁵⁺⁵⁺⁵⁺⁵
- (a) Advantages and disadvantages of non-machine training aids.
 - (b) Principles of HACCP.
 - (c) Agreements related to sanitary and phytosanitary concerns in food quality control.
 - (d) Microbiological analysis of foods.
 - (e) Measures to ensure safety of food on wheels, wings and waves.
-