

00485

**CERTIFICATE PROGRAMME IN FOOD  
SAFETY**

**Term-End Examination**

**June, 2017**

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

*Time : 3 hours*

*Maximum Marks : 100*

- Note :** (i) *Attempt five questions in all.*  
(ii) *Question No. 1 is Compulsory.*  
(iii) *Attempt all parts of a question together.*

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1. (a) Define any five of the following : 10  
(i) Sampling  
(ii) Quality  
(iii) AQL  
(iv) Critical Control Point  
(v) Adulterant  
(vi) Food Hazard
- (b) Give the full forms of the following : 10  
(i) HACCP  
(ii) ISO  
(iii) FAO  
(iv) BIS  
(v) AOAC  
(vi) ADI  
(vii) Agmark  
(viii) NCCP  
(ix) GATT  
(x) GRAS

2. (a) Describe the characteristics of a food safe facility. 15  
 (b) List the requirements for safe transportation of food via a container. 5
3. (a) What are the functions of a packaging material ? 8  
 (b) Explain different types of Packaging material used in Food Industry, giving examples. 12
4. State the significance of **any four** of the following in relation to Food Safety : 5+5+5+5  
 (a) PFA  
 (b) BIS  
 (c) Codex Alimentarius  
 (d) ISO  
 (e) HACCP
5. (a) What is Risk Analysis ? 5  
 (b) What are the various components of Risk Analysis ? Explain. 15
6. (a) What is Sampling ? 5  
 (b) Discuss the components of Chemical and Micro-biological analysis of Food. 15
7. Write Short notes on **any four** of the following : 5+5+5+5  
 (a) Training aids in education and training  
 (b) Need for consumer education  
 (c) Methods to check Food Adulteration in Spices  
 (d) Essential Commodities Act  
 (e) Role of hygiene in Food Safety  
 (f) Strategies for health communication