

00216

**CERTIFICATE PROGRAMME IN FOOD
SAFETY**

Term-End Examination

June, 2018

BFN-001 : INTRODUCTION TO FOOD SAFETY

Time : 3 Hours

Maximum Marks : 100

- Note :* (i) *Attempt five questions in all.*
(ii) *Question No. 1 is compulsory.*
(iii) *All questions carry equal marks.*

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1. (a) Give one example for each of the following : 1x10=10
- (i) Aerobic Spore Former
 - (ii) Plant toxicant
 - (iii) Mycotoxin
 - (iv) Neurotoxin Producer
 - (v) Baker's Yeast
 - (vi) Gram Positive Coccus
 - (vii) Antioxidant
 - (viii) Edible Fungi
 - (ix) Biogenic Amine
 - (x) Shell Fish toxin
- (b) Define the following : 5x2=10
- (i) Hazard
 - (ii) Temperature Danger Zone
 - (iii) Sporulation
 - (iv) Intoxication
 - (v) Water Activity
2. (a) What are the various hazards associated with the food ? Explain giving examples. 10
- (b) What are the factors which influence the growth of microorganisms ? 10

3. State the significance of the following with respect to food safety : **5x4=20**
- (a) Personal Hygiene
 - (b) B.O.D.
 - (c) S.P.C.
 - (d) Contamination
 - (e) Shell Fish Toxins
4. (a) What is the need for Food Safety Management Systems in Food Industry ? **10**
- (b) Give the differences between : **2½+2½+2½+2½**
- (i) Food Infection and Food Intoxication
 - (ii) GM Foods and Organic Foods
 - (iii) Thermophiles and Mesophiles
 - (iv) Pesticide Residues and VDR's
5. (a) What are the principles of Food Preservation ? List the various methods of food preservation. **6, 4**
- (b) Explain the various types of waste water treatments. **10**
6. Name the type of food borne disease caused, symptoms and preventive measures for the control of disease caused by the following pathogens : **5x4=20**
- (a) *Clostridium botulinum*
 - (b) *Staphylococcus aureus*
 - (c) *Salmonella typhi*
 - (d) Hepatitis A virus
7. Write short notes on any four of the following : **4x5=20**
- (a) TQM
 - (b) Heavy Metals in Food
 - (c) Layout Design and Food Safety
 - (d) Sanitizers
 - (e) Pest Control
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