

**CERTIFICATE PROGRAMME IN FOOD
SAFETY**

Term-End Examination

June, 2018

00136

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

Time : 3 hours

Maximum Marks : 100

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- Note :** (i) *Attempt any five questions in all.*
(ii) *Question No. 1 is compulsory.*
(iii) *All questions carry equal marks.*
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1. (a) Define the following : 2x5
- (i) Sampling
 - (ii) TQM
 - (iii) Risk Analysis
 - (iv) Food Hygiene
 - (v) Acceptable Quality Level
- (b) What is the role of Food analysis in assessing the safety of food ? 10
2. (a) What are the considerations in design and maintenance of food safe facility ? 12
- (b) Draw a good kitchen layout design and highlight its key feature. 8

3. (a) Explain the methods to prevent food contamination and ensure supply of safe food. 10
- (b) What is the relationship between equipments and utensils and safe food production ? Explain with examples. 10
4. (a) Explain the steps to be undertaken to ensure safe food through temporary stalls and railways. 10
- (b) What are the different types of packaging material used in food industry and their role in food safety ? 10
5. (a) What are the various training aids used in training worker's in food establishments ? 10
- (b) Discuss the role of educating consumers in ensuring safe food supply. 10
6. Highlight the role of following in ensuring food safety : 4x5
- (a) HACCP
- (b) Codex Alimentarius
- (c) SPS Agreement
- (d) Agmark Certification
7. Write short notes on **any four** of the following : 5+5+5+5
- (a) Risk Analysis
- (b) ILAC
- (c) Safe Food
- (d) TQM
- (e) 3 tier approach to food safety
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