

**CERTIFICATE PROGRAMME IN FOOD  
SAFETY**

00654 **Term-End Examination**

**June, 2019**

**BFN-001 : INTRODUCTION TO FOOD SAFETY**

*Time : 3 hours*

*Maximum Marks : 100*

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**Note :** *Attempt any five questions. Question no. 1 is compulsory. All questions carry equal marks.*

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1. Define the following : 10×2=20
- (a) Danger Zone
  - (b) Food Intoxication
  - (c) Risk Analysis
  - (d) Additive
  - (e) Sampling
  - (f) Critical Control Point
  - (g) Hygiene
  - (h) Sanitizer
  - (i) OR Potential
  - (j) Spore Former

2. (a) Define Hazard and describe the types of hazards associated with foods, giving examples. 10
- (b) What are the factors responsible for the spoilage of food ? Explain. 10
3. (a) State the principles behind the preservation of food. 8
- (b) Explain the most common methods of food preservation. 8
- (c) What is the role of preservatives in extending the shelf life of a food ? 4
4. Give the importance of any *four* of the following in food safety : 4×5=20
- (a) CCPs
- (b) Effluent treatment
- (c) FSMS
- (d) Foodborne pathogens
- (e) Sanitizers
- (f) Risk communication
5. Explain how the following enter the food chain and pose a threat to food safety : 2×10=20
- (a) Pesticide Residues
- (b) Veterinary Drug Residues

6. Justify the following :

4×5=20

- (a) Pest control is essential for maintaining the premises of a food plant safe from biological hazards.
- (b) Food may be contaminated at various levels of a food chain.
- (c) There should be a method in place for safe disposal of waste.
- (d) Sea foods contain various types of hazards.

7. Write short notes on any *four* of the following :

4×5=20

- (a) Plant Toxicants
  - (b) Emerging Pathogens of Concern
  - (c) Organic Foods
  - (d) Codex Alimentarius
  - (e) Layout of a Storage Area as per GHP
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