

**CERTIFICATE PROGRAMME IN FOOD
SAFETY**

Term-End Examination

June, 2019

00654

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

Time : 3 hours

Maximum Marks : 100

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

1. (a) Define the following : 5×2=10
- (i) Sampling
 - (ii) Acceptable Quality Level
 - (iii) Adulterant
 - (iv) Quality
 - (v) Risk Management
- (b) State the role of hygiene in Food Safety. 5
- (c) List any five training aids you will use to train workers regarding food safety in a food industry. 5

2. (a) Explain briefly, the factors involved in designing a safe food facility. 10
- (b) State the requirements for the equipments and utensils to be used for safe food production. 10
3. (a) Discuss the various types of packaging materials used in the food industry. 10
- (b) Enumerate the requirements for ensuring the safety of street foods. 10
4. State the role of the following in Food Safety : 4×5=20
- (a) FSSAI
- (b) Codex Alimentarius
- (c) ILAC
- (d) ISO
5. (a) State the significance of SPS and TBT in food trade. 10
- (b) What is HACCP ? State its significance and principles in the context of food safety. 10
6. (a) Give the advantages and disadvantages of commonly used training aids. 10
- (b) What steps must be taken to ensure proper sanitation in a food plant ? 10

7. Write short notes on any *four* of the following : 4×5=20

- (a) Good Kitchen Layout
 - (b) Strategies for Health Communication
 - (c) TQM
 - (d) Risk Analysis
 - (e) Health Communication Modules
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