

**CERTIFICATE PROGRAMME IN FOOD  
SAFETY**

**Term-End Examination**

**December, 2011**

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

*Time : 3 hours*

*Maximum Marks : 100*

*Note : Attempt five questions in all. Question No. 1 is compulsory. All questions carry equal marks.*

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1. (a) Give one example for each of the following : 10
- (i) Physical hazard
  - (ii) Chemical hazard
  - (iii) Biological hazard
  - (iv) Sanitizer used in food industry
  - (v) Food additive
  - (vi) Disease caused by Prion
  - (vii) Mycotoxin
  - (viii) Food-borne virus
  - (ix) Semi perishable food
  - (x) Parasitic worm in pork
- (b) Give the role of following in the food safety : 10
- (i) HACCP
  - (ii) Sanitation and hygiene
  - (iii) Preservation of food
  - (iv) GMPs
  - (v) Total Quality Management (TQM)

2. Differentiate between the following giving appropriate examples. 4+4+4+4+4=20
- (a) Fermentation vs Irradiation
  - (b) Hurdle Technology vs Minimal Processing
  - (c) Genetically Modified Food vs Organic Food
  - (d) Primary Food Processing vs Secondary Food Processing
  - (e) Food safety vs Food Hygiene
  - (f) Sanitizer vs Sequestrant
3. (a) What is Food spoilage ? What are the common changes associated with food spoilage ? 10
- (b) State the factors which influence the rate of food spoilage. 10
4. (a) Explain how the food handlers can act as a source of food contamination. 10
- (b) What are the good hygienic practices for the food handlers in a food industry ? 10
5. (a) What are the various methods of pest control used in food industry ? 12
- (b) Waste Disposal in a rightful manner is critical to food safety. Explain. 8

6. (a) What is Temperature Danger Zone ? What is its significance in food storage ? 10
- (b) What are the steps involved in the storage of high risk foods ? 10
7. (a) What is Safe Food ? What are the various methods of promoting food safety ? 12
- (b) What is Risk Analysis based approach in food safety ? 8
8. Write short notes on *any four* of the following.
- (a) Cleaning agents in food industry 5+5+5+5=20
- (b) Emerging food pathogens
- (c) Stock Rotation
- (d) Temperature Control in storage
- (e) GMF (Genetically Modified Foods)
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