

00402

**CERTIFICATE PROGRAMME IN FOOD
SAFETY**

**Term-End Examination
December, 2011**

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

Time : 3 hours

Maximum Marks : 100

Note : Attempt five questions in all. Question No. 1 is compulsory.

1. (a) Fill in the blanks : 5
- (i) _____ limit is a criterion which separates acceptability from non acceptability
 - (ii) A biological, chemical or physical agent in, or condition of, food with the potential to cause an adverse health effect is called a _____.
 - (iii) The Government of India enacted a voluntary scheme of certification of agricultural products called _____.
 - (iv) A facility that operates at a fixed location for a single event such as fair, marriage is called _____ food service.
 - (v) _____ films improve barrier properties and heat Scalability.

- (b) List any five features of a food - rage facility. 5
- (c) Explain the following in 2-3 sentences each : 10
- (i) Accreditation
 - (ii) Export Act, 1963
 - (iii) Hazard characterization
 - (iv) Adulterant
 - (v) Risk
2. (a) You are planning to open a food service establishment. Briefly explain the hygiene requirement (for licensing) you would plan/ prescribe so as to obtain a valid licence to run the establishment. 10
- (b) Why are street foods a major concern for food safety ? What measures would you advocate to street vendors to ensure safety of their food products ? 10
3. "Food packaging is critical for food safety". 20
Comment on the statement highlighting the functions and types of packaging material you would consider in the context of food safety.
4. (a) Explain the concept of "Acceptable Quality level (AQL)" in the context of food sampling and enumerate what methods of sampling can be adopted to ensure AQL. 10

- (b) List the old and the most recent national food legislation /authorities enacted by the Government to ensure food safety. 3
- (c) Explain the salient features of any one legislation and/or Agreement in the area of Food Standardization, Quality and Trade. 7
5. (a) Define quality. As a food seniu manager, what components/levels would you adopt to ensure Total Quality Management (TQM) for your establishment. 10
- (b) A biscuit manufacturing company or 10
An air catering unit would like to hire you as a food safety expert to work out an HACCP plan for their establishment. For any of the above mentioned unit, prepare a HACCP plan and discuss the benefits of this plan for the establishment.
6. Explain the following briefly : 5+5+5+5
- (a) Characteristics of a successful health communication.
- (b) Methods and mode of consumer education
- (c) Measures to prevent colour adulteration
- (d) Aspects to be considered in devising an education/training programme.

7. Write short notes on *any four* of the following :
- (a) Components of risk analysis 5+5+5+5
 - (b) International organizations in the area of Food Safety ___ Role and Responsibilities
 - (c) Advantages and Disadvantages of commonly used training aids
 - (d) Preventing Contamination by Moulds/ Fungi in a food service establishment.
 - (e) Selection and cleaning of Equipment and utensils for a Food Service Unit.
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