

**CERTIFICATE PROGRAMME IN FOOD
SAFETY**

Term-End Examination

June, 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.

1. (a) Give two examples of each : 10
- (i) Mycotoxins
 - (ii) Sanitizers used in food industry
 - (iii) Toxic metals present in food
 - (iv) Food-borne Viruses
 - (v) Food Safety Management Systems
- (b) Differentiate between : 10
- (i) Genetically Modified Foods vs. Organic Foods
 - (ii) Food Safety vs. Food Hygiene
 - (iii) Sanitizer vs. Sequestrant
 - (iv) Primary Processing vs. Secondary Processing of Food
 - (v) Food contamination vs. Food Adulteration.

2. Justify the following giving appropriate examples. 5+5+5+5=20
- (a) GHPs are critical for Food Safety.
 - (b) Temperature of storage affects the shelf life of a food product.
 - (c) Pest control measures are necessary to prevent diseases.
 - (d) Bioprocessing is also a method of Food Preservation.
3. Describe briefly, *any five* of the following : 5+5+5+5=20
- (a) Prion
 - (b) Food irradiation
 - (c) HACCP
 - (d) Risk Analysis
 - (e) Food Additives
 - (f) Temperature Danger Zone
4. (a) State the guidelines for general food storage. 6
- (b) What are the basic features to be considered while designing a good storage area ? 14
5. (a) What are the different types of food spoilage ? 5
- (b) "Food Preservation Methods are a tool to prevent food spoilage." Explain the statement by giving examples. 15

6. (a) Emphasize on the importance of safe food. 10
(b) What is the integrated approach towards Food Safety ? Explain highlighting the food safety tools. 10
7. (a) What are the factors which promote the need for food processing ? 5
(b) Biological hazards present in food pose a serious threat to the safety of food. Explain giving examples. 15
8. Write short notes on *any four* of the following : 20
(a) Hurdle Technology
(b) Stock Rotation
(c) Minimal Processing
(d) Waste Disposal Methods in food industry
(e) Potentially Hazardous Foods
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