

00400

**CERTIFICATE PROGRAMME IN FOOD
SAFETY**

**Term-End Examination
December, 2013**

**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) List any FIVE points you would consider in selection of equipment for a food service unit. 5
- (b) Fill in the blanks : 5
- (i) _____ films are environmentally safe for general food packaging.
- (ii) The quantitative analysis of food which provides useful information about the nutritional and biochemical aspect of food is called _____ analysis.
- (iii) Fruit product order is an order under _____ Act
- (iv) A step at which it is essential that a specific control measure is applied to prevent or eliminate a food safety hazard is called _____

- (v) A biological, chemical or physical agent in, or condition of food with the potential to cause an adverse health effects is called a _____.
- (c) Define the following : 10
- (i) Adulterant
- (ii) Vegetable oil products order, 1998
- (iii) AQL
- (iv) Co-extruded films
- (v) Temporary food service
2. If you were to start a food service unit what points would you consider regarding :
- (a) Licensing and rate of food items 6
- (b) Kitchen layout and storage of food items 7
- (c) Design and maintenance of premises 7
3. (a) With regards to street foods, what are the points/ areas that may contribute to unsafe food ? 6
- (b) As a food inspector what measures would you advocate to street food vendors regarding ensuring safe food to customers ? 8
- (c) What safety measures would you keep in mind while using vending machines to ensure food safety ? 6
4. (a) Give a brief account of the various packaging material which is being used in the food industry to ensure safe wholesome food. Provide appropriate examples. 10

- (b) Briefly explain the process of risk analysis used for assessing and managing risks associated with food hazards. 10
5. Comment on the role of the following legislations/Act with regards to food safety. 10+10
- (a) PFA Act
- (b) Voluntary Product Certification
6. (a) Why it is important to conduct educational and training programmes for workers in the food industry ? 7
- (b) As a HACCP team member, what principles of HACCP would you adopt to ensure food safety in your establishment ? 8
- (c) Elaborate on the methods and mode of consumer education you would use with regards to food safety. 5
7. Write short notes on **any five** of the following :
- (a) Lessons from successful health communication. 5+5+5+5
- (b) Measures to prevent bacterial food poisoning.
- (c) Agreements specific to food safety.
- (d) Chemical analysis of food.
- (e) Steps necessary to planning an educational programme for food safety.
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