

**CERTIFICATE PROGRAMME IN FOOD
SAFETY**

**Term-End Examination
December, 2014**

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. Explain the following in 2-3 sentences only. 20
- (a) Safe food
 - (b) HACCP
 - (c) Pesticide residues
 - (d) Mycotoxins
 - (e) Clostridium botulinum
 - (f) Total Quality Management
 - (g) Risk Assessment
 - (h) Water Activity
 - (i) Maillard browning
 - (j) Sequestrant

2. (a) Briefly explain what you understand by 'Good Manufacturing Practices.' 5
- (b) Discuss canning as a method of food preservation. 6
- (c) Describe the changes that can be seen in foods caused by spoilage micro-organisms. Justify your answer with suitable examples. 9
3. (a) What are the good hygiene practices that food handlers should follow ? 10
- (b) What are genetically modified foods ? Explain by giving a few examples. 5
- (c) What do you understand by aseptic packaging ? 5
4. (a) What are Prions ? Describe a disease caused by Prions. 6
- (b) What is the mechanism of action of cleaning agents ? Discuss. 8
- (c) Enumerate the causes of food spoilage. 6
5. (a) Briefly discuss the various types of food safety issues that concern us today. 10
- (b) Describe the measures for safe disposal of waste and refuse at the food industry level. 10

6. (a) Describe the major methods of food processing at the secondary level. 10
- (b) Explain how the Time-temperature control process helps to limit bacterial growth. 10
7. (a) What are the benefits of a food sanitation programme ? 5
- (b) What are the major types of chemical sanitizers used in the food industry ? 5
- (c) Describe the essential features which are a must for food storage areas. 10
8. Write short notes on **any four** of the following :
- (a) Organic Foods 5+5+5+5
- (b) Hurdle Technology
- (c) Stock Rotation
- (d) Food Irradiation
- (e) Physical Methods of Pest Control
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