

00501

**CERTIFICATE PROGRAMME IN FOOD
SAFETY**

Term-End Examination

December, 2014

BFN-002 : HAZARDS TO FOOD SAFETY

Time : 3 hours

Maximum Marks : 100

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

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1. Define the following : **10x2**
 - (a) Hazard
 - (b) Mycotoxin
 - (c) Prion
 - (d) Goitrogens
 - (e) Food Adulteration
 - (f) Water activity
 - (g) Botulism
 - (h) Antioxidant
 - (i) Amoebiasis
 - (j) Leavening Agent

 2. (a) Give one example of each : **5**
 - (i) Causative agent of Hepatitis A
 - (ii) Toxic alkaloid found in potato
 - (iii) Pathogen gaining entry via water
 - (iv) Permitted Food Color
 - (v) Shellfish toxin

 - (b) Describe the significance of nutritive content, moisture and temperature in the growth of microbes. **15**

3. (a) Enumerate the common chemical hazards associated with food. Give examples. **10**
- (b) Describe the causative organism, source of contamination symptoms and preventive measures of **any two** of the following : **10**
- (i) Salmonellosis
 - (ii) Listeriosis
 - (iii) Campylobacteriosis
4. (a) What is a Food Additive ? **5**
- (b) Enumerate the different types of Additives and their role in food industry. **8**
- (c) What are the harmful effects of Heavy metals entering the food chain ? **7**
5. Give the significance of the following in relevance to food safety : **4x5**
- (a) Pesticide Residue
 - (b) Natural toxins in plants
 - (c) GRAS status
 - (d) Physical hazards
6. Write short notes on **any four** of the following : **4x5**
- (a) Food Safety-Its significance
 - (b) Aflatoxins
 - (c) Food borne Viruses
 - (d) Antinutritional factors
 - (e) EPEC
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