

**CERTIFICATE PROGRAMME IN FOOD  
SAFETY**

**Term-End Examination**

**December, 2014**

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

*Time : 3 Hours*

*Maximum Marks : 100*

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

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1. (a) Define/Explain the following : 5x2  
(i) Food Quality  
(ii) Adulterant  
(iii) Critical Control Point  
(iv) Sampling  
(v) Edible Film  
(b) List the advantages and disadvantages of 5+5  
the following training aids :  
(i) Posters  
(ii) Films
2. Explain what is Food Safe Facility and what are 20  
the key features of such facility ?
3. (a) What are the safety measures to be taken 10  
by the following to ensure safe food :  
(i) Street Food Vendor  
(ii) Temporary Food Service Vendors

- (b) What is the role of packaging in ensuring safe food ? 5
- (c) List the types of packaging materials used in food industry for ensuring the safety of foods. 5
4. (a) What is Risk Analysis ? 5
- (b) What are the various components of Risk Analysis and their significance in food safety ? 15
5. (a) Explain the role of **any two** of the following organizations in food safety : 5+5
- (i) Codex Alimentarius
- (ii) ISO
- (iii) JECFA
- (iv) WTO
- (b) What are the critical factors to be taken care of while collecting food samples for chemical and microbiological analysis ? 10
6. (a) What are the key features of a successful health programme ? 10
- (b) Enumerate the food legislations and their role in food safety. 10
7. Write short notes on **any four** of the following : 4x5
- (a) HACCP
- (b) Sanitary facility and disposal of waste in a food service unit
- (c) Consumer Education
- (d) TBT
- (e) Food Hazards
- (f) TQM
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