

**CERTIFICATE PROGRAMME IN FOOD
SAFETY**

00244

Term-End Examination

December, 2016

BFN-001 : INTRODUCTION TO FOOD SAFETY

Time : 3 Hours

Maximum Marks : 100

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- Note :** (i) *Question No. 1 is compulsory.*
(ii) *Attempt any five questions in all.*
(iii) *All questions carry equal marks.*
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1. Explain in two-three sentences each the significance of following in the context of food safety : 20
- (i) Food Hygiene
 - (ii) Lay out design
 - (iii) Sampling
 - (iv) Contaminants in foods
 - (v) Pest control
 - (vi) Temperature Danger Zone
 - (vii) Water activity
 - (viii) Botullism
 - (ix) Prions
 - (x) Salmonella Typhi
2. (a) Define a hazard. What are the various types of hazards associated with the food ? 10
- (b) What are the routes of entry of different hazards in food ? How can they be controlled ? 10

3. (a) List the different types of pathogens associated with food. 8
- (b) Explain the role of heat as an agent of food preservation. 12
4. (a) What are the various agents used in the food industry for cleaning and sanitizing purposes ? Explain giving suitable examples. 10
- (b) 'Good Hygienic Practises' contribute to "Food Safety". Justify. 10
5. (a) "Moulds and Fungi are a threat to food safety". Elaborate on the statement. 10
- (b) What is Safe Disposal of Waste ? Describe the measures taken by the food industry to ensure safe waste disposal. 10
6. Briefly explain the following : 5+5+5+5=20
- (a) BSE
- (b) Hurdle Technology
- (c) FIFO
- (d) Food Irradiation
7. Write short notes on any four of the following : 5+5+5+5=20
- (a) HACCP
- (b) Organic Foods
- (c) Food Adulteration
- (d) Veterinary Drug Residues
- (e) Food Infections
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