

**CERTIFICATE PROGRAMME IN FOOD
SAFETY**

Term-End Examination

December, 2016

00450

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

Time : 3 hours

Maximum Marks : 100

- Note :** (i) Question No. 1 is compulsory.
(ii) Attempt *any five* questions in *all*.
(iii) *All* questions carry *equal* marks.

1. Explain in 2 - 3 sentences each the role of the following in maintaining food safety : **2x10=20**
- (a) Good kitchen lay out.
 - (b) Types of equipment and utensils used.
 - (c) Training of workers.
 - (d) Food sanitation.
 - (e) Education through e-learning mode.
 - (f) Consumer education.
 - (g) Requirement of containers for food transport.
 - (h) Active packaging technology.
 - (i) PFA
 - (j) Essential Commodities Act.
2. (a) What are the steps to be taken for ensuring safe food for passengers travelling by air, train and ships ? **8**
- (b) Explain the significance of street food safety. **8**
 - (c) How does food packaging makes the food safe ? **4**

3. State the role of following with respect to food safety :
- (a) Sampling 10
- (b) Chemical Analysis 10
4. (a) Explain briefly any one model of health communication relevant for food safety. 10
- (b) Explain the concept and process of risk analysis. 10
5. (a) State the principles of HACCP. 10
- (b) What is the role of Codex Alimentarius and JECFA in context of food safety ? 10
6. (a) List the measures you would adopt to prevent bacterial food poisoning and contamination by molds and fungi. 10
- (b) List the types of training programme one can organise for workers in a food industry. 4
- (c) List the various training aids one can use for training workers in a food industry. Give advantages of any one aid. 3+3=6
7. Write short notes on **any four** of the following :
- (a) Agmark 5+5+5+5=20
- (b) Accreditation of Analytical Laboratories
- (c) TQM
- (d) Microbiological Analysis of Food.
- (e) AQL
- (f) Types of food packaging materials
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