

**CERTIFICATE PROGRAMME IN FOOD
SAFETY**

Term-End Examination

December, 2017

BFN-001 : INTRODUCTION TO FOOD SAFETY

Time : 3 Hours

Maximum Marks : 100

- Note :** (i) *Attempt five questions in all.*
(ii) *Question No. 1 is compulsory.*
(iii) *All parts of a questions should be attempted together.*

1. Define the following (attempt any ten) : **20**
- (a) Aflatoxin
 - (b) Food adulterant
 - (c) Danger zone
 - (d) Sequestrant
 - (e) Sanitation
 - (f) CCP
 - (g) Risk Management
 - (h) Food safety
 - (i) Food infection
 - (j) Antioxidant
 - (k) Standard
 - (l) UHT
 - (m) QUATs
2. (a) What are the various hazards associated with Foods ? Explain giving examples. **10**
- (b) What is Food spoilage ? How is the water activity related to the spoilage of food ? **10**

3. (a) What is food processing ? 5
(b) Briefly elaborate on the various food preservation methods used in a food industry. 15
4. (a) Give handy guidelines you would adopt for safe storage of foods. 10
(b) Personal hygiene is an essential component of Food Safety. Justify. 10
5. (a) What do you understand by integrated approach to food safety ? Explain briefly. 10
(b) What is TQM ? State its relevance in maintaining food safety ? 10
6. (a) Briefly explain the time- temperature control process in the context of food safety. 10
(b) "Cleaning agents have different actions". Explain the statement giving appropriate examples. 10
7. Write short notes on **any four** of the following :
(a) Stock Rotation 5+5+5+5
(b) Pest Control
(c) Food Intoxication
(d) Emerging Pathogens of concern
(e) Hurdle Technology
(f) Consumer Education
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