

**CERTIFICATE PROGRAMME IN FOOD  
SAFETY**

**Term-End Examination**

**December, 2017**

00253

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

*Time : 3 hours*

*Maximum Marks : 100*

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- Note :** (i) *Attempt five questions in all.*  
(ii) *Question No. 1 is compulsory.*  
(iii) *Attempt all parts of a question together.*
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1. Explain briefly the role of **any eight** of the following in ensuring safety of food : **2½x8=20**
- (a) Sampling
  - (b) Quality
  - (c) AQL
  - (d) CCP
  - (e) Adulterant
  - (f) Seafood Toxins
  - (g) Consumer Education
  - (h) Risk Analysis
  - (i) Food Colors
  - (j) Codex
2. (a) Describe the characteristics of a food safe facility. **15**
- (b) List the requirement for safe transportation of food via. a container. **5**

3. (a) State the role of any four international organizations in the implementation of food safety. 10  
(b) Discuss the components involved in the chemical analysis of food. 10
4. (a) What is TQM ? Elaborate its role in maintaining food safety ? 10  
(b) What are the common type of packaging materials used in Food Industry ? Explain giving suitable examples ? 10
5. Explain briefly any four of the following :  
(a) PFA 5+5+5+5  
(b) NCCP  
(c) GATT  
(d) FPO  
(e) Essential Commodities Act
6. (a) What are the various types of training aids used while imparting trainings ? 10  
(b) What are the General Principles of Food Hygiene ? Explain briefly the role of personal hygiene. 10
7. Write short notes on any four of the following :  
(a) Need for consumer education 5+5+5+5  
(b) Food Additives  
(c) Risk Management  
(d) FSSAI  
(e) Hazard Characterization
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