

K-15

BFN-001

Total No. of Questions : 8]

[Total No. of Printed Pages : 3

Certificate Programme in Food Safety
Term-End Examination
June, 2014

BFN-001 : INTRODUCTION TO FOOD SAFETY

Time : 3 Hours]

[Maximum Marks : 100

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

1. Explain the following in 2-3 sentences only : 20
- (i) Hazard
 - (ii) Risk Communication
 - (iii) Codex Alimentarius Commission
 - (iv) Shellfish Toxins
 - (v) Salmonella Typhi
 - (vi) Quality Assurance
 - (vii) Bovine Spongiform Encephalopathy
 - (viii) Amoebiasis
 - (ix) Food Additives
 - (x) Cross Contamination
2. (a) Which foods are considered to be 'high risk foods' that can support the growth of harmful bacteria ?
Give examples. 5

BFN-001

Turn Over

K-15

- (b) What are the sources of microbial contamination in the human body ? Explain briefly. 6
- (c) What is the effect of processing treatments on the nutritional quality of foods. Explain giving examples. 9
3. (a) Describe the precautions which need to be taken while displaying food in a food service/sale establishment. 10
- (b) What is so special about organically grown foods ? 5
- (c) What are the environmental methods of pest control ? 5
4. (a) What do you understand by HACCP ? How does it assure food safety ? 5
- (b) What points would you keep in mind while inspecting food as soon as it is received and before it is stored in your establishment ? 9
- (c) Explain the concept of "minimal processing". 6
5. (a) Describe in detail the different factors which affect bacterial growth. 10
- (b) List the various methods for preserving foods. Explain any one in detail. 10
6. (a) Briefly describe the different methods of food processing which use application of heat. 10
- (b) What are the different types of cleaning agents that are mostly used in food service facilities and processing plants ? Describe in detail. 10

BFN-001

K-15

7. (a) What do you understand by Hurdle Technology ? 5
(b) Why do we need to process food ? 5
(c) In order to ensure personal hygiene and cleanliness in a food service unit :
(i) What facilities must be provided by the employer for the employees ?
(ii) What measures should be taken by the worker ? 5+5
8. Write short notes on any *four* of the following : 5+5+5+5
(i) Biological hazards in foods
(ii) Genetically Modified foods
(iii) Controlled Atmosphere Storage
(iv) Physical methods of Pest Control
(v) Food Adulteration

BFN-001

K-15

