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BFN-003

Total No. of Questions : 7]

[Total No. of Printed Pages : 2

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

BFN-003 : FOOD SAFETY AND QUALITY
ASSURANCE

Time : 3 Hours]

[Maximum Marks : 100

Note :- (i) Question No. 1 is compulsory.

(ii) Attempt *Five* questions in all.

(iii) All questions carry equal marks.

1. (a) Define the following :
- (i) Food Safety
 - (ii) Food Hazard
 - (iii) Risk Analysis
 - (iv) Adulterant
 - (v) Sampling 10
- (b) List any *five* messages you would advocate to street food vendors to ensure safe food. 5
- (c) List any *five* international organizations working in the area of Food Safety and Quality Control. 5
2. (a) Describe the characteristics of a food safe facility. 15
- (b) List the requirements for safe transportation of food via a container. 5

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Turn Over

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3. (a) What are the functions of a packaging material ? 8
(b) Explain different types of packaging material used in Food Industry, giving suitable examples. 12
4. (a) What is Acceptable Quality Level ? 5
(b) Discuss the components of chemical and microbiological analysis of food. 15
5. Explain the significance of the following in relation to food safety :
- (a) PFA 8
(b) Essential Commodities Act 8
(c) ISI mark of BIS 4
- 6 (a) State the role of Risk Communication in risk analysis. 10
(b) What are the benefits of HACCP ? 10
- 7 Write short notes on any *four* of the following : 4x5=20
- (a) Advantages and disadvantages of commonly used training aids for the education and training purposes.
(b) Methods and modes of consumer education.
(c) Preventing contamination by moulds/fungi.
(d) Quick tests of detecting adulterants.
(e) Strategies for health communication.