

**CERTIFICATE PROGRAMME IN FOOD  
SAFETY**

**Term-End Examination**

**June, 2016**

**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 questions carry equal marks.*

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1. Define the following : 2x10=20
- (a) Food Safety
  - (b) CCP
  - (c) Risk Analysis
  - (d) Mycotoxins
  - (e) Food Infection
  - (f) Temperature Danger Zone
  - (g) Adulterant
  - (h) Sampling
  - (i) B.O.D.
  - (j) Sanitation
2. (a) What is Safe Food ? 5  
(b) What are the various types of hazards associated with the food ? Explain giving examples. 15
3. (a) What are the factors responsible for the spoilage of food ? Explain. 10

- (b) State the different methods by which the food can be preserved. Emphasise the role of preservatives in extending the shelf life of food products. 10
4. Give the significance of **any four** of the following with respect to food safety : 5+5+5+5=20
- Layout design of food establishment
  - Pest Control
  - Waste Water Treatment
  - Sanitizers
  - GMPs
  - GHPs
5. Justify the following statements giving appropriate examples : 4+4+4+4+4=20
- Food handlers are critical to food safety.
  - HACCP is a process approach.
  - Chemical hazards are also unintentional in nature.
  - Food packaging can be threat to food safety.
  - Sea food can sometimes be hazardous because of heavy metals.
6. Write short notes on **any four** of the following : 5+5+5+5=20
- Emerging pathogens of concern
  - TQM
  - Genetically Modified Foods
  - Water activity
  - Pesticide residues in foods
7. Give the role of the following micro organisms in food borne diseases : 4+4+4+4+4=20
- Clostridium botulinum*
  - Salmonella typhi*
  - Bacillus Cereus*
  - Staphylococcus aureus*
  - Hepatitis A Virus