

00160

**CERTIFICATE PROGRAMME IN FOOD
SAFETY**

Term-End Examination

June, 2016

**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.*

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1. (a) Explain the following in 2 - 3 sentences each : 10
(i) Sampling
(ii) Acceptable Quality Level
(iii) Chemical Analysis
(iv) Microbiological Analysis
(v) Temporary Food Service
(b) List the various types of packaging material used in food industry. 5
(c) List any five key messages you would advocate on food safety. 5
2. (a) Explain the considerations in design and maintenance of a premise to make it food safe facility. 10
(b) List down the characteristics of the equipment and utensils to be used for safe food production. 10

3. (a) What steps must be taken to make the food safe, while selling through vending machines and temporary food stalls ? 12
- (b) Briefly explain the toxicological effect of interaction between food and packaging material. 8
4. (a) Explain the three tier approach followed in India to ensure food quality and safety. 15
- (b) What is Agmark certification ? How does it help the consumer ? 5
5. (a) What is the significance of SPS and TBT in the food trade ? 10
- (b) Explain the concept and process of risk analysis. 10
6. (a) List the advantages and disadvantages of commonly used training aids, you would use for training workers in food establishments. 10
- (b) Explain the methods to prevent food contamination and ensure food hygiene. 10
7. Write short notes on **any four** of the following :
- (a) HACCP 5+5+5+5=20
- (b) TQM
- (c) Codex Alimentarius
- (d) Good Kitchen Layout
- (e) Consumer Education
- (f) ILAC
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