CERTIFICATE PROGRAMME IN FOOD SAFETY

Term-End Examination June, 2017

BFN-001: INTRODUCTION TO FOOD SAFETY

Time: 3 hours

Maximum Marks: 100

Note: (i) Attempt five questions in all.

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- (iii) All parts of the question should be attempted together.
- 1. Define the following (attempt any ten): 2x10
 - (a) Mycotoxins
 - (b) Water activity
 - (c) Food Additive
 - (d) Sanitation
 - (e) Veterinary Drug Residues
 - (f) Danger Zone
 - (g) Sequestrant
 - (h) Contaminant
 - (i) Risk Analysis
 - (i) Food Spoilage
 - (k) Hazards
 - (l) Critical Control Point
 - (m) Iodophor

Differentiate between Biological and 2. (a) 10 Chemical hazards giving examples. (b) State the significance of following with regards to Food Safety. $2^{1/2}+2^{1/2}+2^{1/2}+2^{1/2}$ (i) Pesticide Residues (ii)Seafood toxins (iii) Plant toxicants (iv) High Temperature Short Time Treatment (HTST) 3. List the common adulterants found in foods. 5 (a) (b) What are the methods used for the detection 8 of any four common food adulterants? (c) What are the factors responsible for the 7 emergence of new food borne pathogens? 4. (a) What is the role of cleaning compounds and 10 sanitizers in food industry? Explain giving examples. (b) What are the various sources of food 10 contamination? 5. (a) Give the foods implicated and spoiled by the 2+2+2+2+2 following organisms. (i) Clostridium botulinum Salmonella typhi (ii)(iii) Bacillus cereus (iv) E.Coli Trichinella Spiralis (v) "Seafood is a source of harmful metals in (b) 10 the food chain". Justify the statement giving

examples.

- 6. State the role of the following in food safety:
 - (a) Hurdle Technology

5+5+5+5

- (b) Organic foods
- (c) Genetically modified foods
- (d) Avian Influenza
- 7. Write short notes on any four of the following:
 - (a) Pest Control

5+5+5+5

- (b) Measures for Safe Disposal of waste
- (c) Good Hygiene Practices
- (d) Sources of microbial contamination within the human body
- (e) Food Laws