

00495

CERTIFICATE PROGRAMME IN FOOD SAFETY

**Term-End Examination
June, 2015**

BFN-001 : INTRODUCTION TO FOOD SAFETY

Time : 3 Hours

Maximum Marks : 100

Note : *Attempt five questions in all. Question No - 1 is compulsory.*

1. (a) Match the following item in Column A with Column B. **10**

	A	B
(i)	Aflatoxin	Lindane
(ii)	Lathyrism	Biogenic amine
(iii)	Vibrio	Chicory
(iv)	Scombroid poisoning	Citric Acid
(v)	Nickel	Hands
(vi)	Ergot	Hydrogenated Vegetable Oil
(vii)	Sequestrant	Aspergillus Flavus
(viii)	Organo chlorine pesticide	Kesari Dal
(ix)	Coffee	Asiatic Cholera
(x)	Staphylococcus	Claviceps

- (b) Give the significance of **any two** of the following in Food Safety : $2 \times 5 = 10$
- (i) Danger Zone
 - (ii) Food Additives
 - (iii) Sanitation

2. Justify **any four** of the following statements : $4 \times 5 = 20$

- (a) Natural toxicants are present in animal foods.
- (b) Moisture and the growth rate of micro organisms are inter related.
- (c) Hazards need to be controlled to ensure food safety.
- (d) Stock Rotation is important in controlling the food quality.
- (e) Heavy metals can cause damage to human health.

3. (a) What is Food Adulteration ? List the common adulterants found in foods. 5

(b) What are the methods used for the detection of common food adulterants in milk and turmeric ? $3\frac{1}{2} + 3\frac{1}{2} = 7$

(c) Enumerate the common toxicants found in plant foods highlighting their harmful effects. 8

4. What are the common bacterial pathogens found in food ? List the source of entry, symptoms of disease and the preventive measures of any four of the bacterial pathogens mentioned. $4 + 16 = 20$

5. (a) What are the safety measures to be undertaken while handling potentially hazardous foods ? 10
- (b) State the significance of sanitizers in food industry giving appropriate examples. 10
6. (a) Explain with examples how water acts as vehicle of food borne disease. 10
- (b) Differentiate between food infections and food intoxication giving examples. 10
7. Write short notes on **any four** of the following : 4x5=20
- (a) Pesticide Residues in Foods
- (b) Shell fish poisoning
- (c) Food packaging and role in extension of shelf life
- (d) Good Food Storage Area
- (e) Emerging pathogens of concern
-