

**CERTIFICATE PROGRAMME IN FOOD
SAFETY**

Term-End Examination

June, 2015

**BFN-003 : FOOD SAFETY AND QUALITY
ASSURANCE**

Time : 3 hours

Maximum Marks : 100

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

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1. (a) Define/Explain the following in 2-3 sentences each : 2x7=14
- (i) Acceptable Quality Level
 - (ii) Street foods
 - (iii) Agmark
 - (iv) Hazard characterization
 - (v) Sanitary and Phytosanitary Measures
 - (vi) Exposure assessment
 - (vii) Critical Control Point
- (b) What do you understand by 'Risk Analysis' ? List three elements of the process of risk analysis. 6
2. (a) How would you sample foods for bacteriological purposes ? 5
- (b) What points would you keep in mind ensuring food safety in a temporary food service unit ? 5

- (c) List some precautions to be taken during crop cultivation and livestock rearing in order to ensure food safety. 5
- (d) What are the most commonly used modes for consumer education programmes ? 5
3. (a) What considerations would you keep in mind while designing the premises of a food service establishment ? Describe the provisions for kitchen layout and storage. 10
- (b) Discuss the guidelines for the application of HACCP principles. 10
4. (a) Describe the different types of food packaging materials available stating their relative advantages and limitations. 10
- (b) "Developing knowledge and skills of workers in food establishments is of critical importance". Justify the statement giving the need and scope for education and training. 10
5. (a) Discuss the advantages and disadvantages of using radio broadcasts as Training Aids. 10
- (b) Compile a list of five key messages on Food Safety which you would like to communicate to consumers in India. Explain how these can help ensure safety of food. 10
6. (a) What would you keep in mind while developing and using Training Material ? 10
- (b) Describe the strategies for health communication for attitudinal changes. 6
- (c) What is the role of FAO and WHO in the area of food standards ? 4

7. Write short notes on **any four** of the following :
- (a) Total Quality Management 5+5+5+5
 - (b) Essential Commodity Act
 - (c) Chemical Analysis of Foods
 - (d) Bureau of Indian Standards
 - (e) Prevention of contamination by Moulds/Fungi
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