

**CERTIFICATE PROGRAMME IN FOOD
SAFETY**

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Term-End Examination

December, 2010

BFN-001 : INTRODUCTION TO FOOD SAFETY

Time : 3 hours

Maximum Marks : 100

Note : Answer five questions in all. Question No. 1 is compulsory. All questions carry equal marks.

1. (a) Explain the following in 2-3 sentences. **10**
- (i) Risk Analysis
 - (ii) Total Quality Management
 - (iii) Food Sanitation
 - (iv) Controlled Atmosphere Storage
 - (v) Danger tone
- (b) Give one example for each of the following. **10**
- (i) Food borne parasite causing illness
 - (ii) Mycotoxins
 - (iii) Chemical hazards
 - (iv) Classification of insecticide according to mode of action
 - (v) Disease caused by prion
 - (vi) Types of bacteria based on oxygen requirement

- (vii) Chemical change causing food spoilage
 - (viii) Method of heat processing using hot air
 - (ix) Types of radiant energy used for food irradiation
 - (x) Types of freezers for food storage
2. (a) Discuss in brief the various food safety issues and specific concerns. 10
 - (b) What are the various causes of Food spoilage ? Explain briefly. 10
 3. (a) Describe the various methods for preserving foods. 10
 - (b) What effects do processing treatments have on the nutritional quality of foods ? Explain giving examples. 10
 4. (a) Describe the different types of food storage areas. Discuss the conditions under which food is stored in each of these storage areas. 10
 - (b) List the precautions that need to be taken for safe storage of high risk foods. 10
 5. (a) What are the different types of sanitizers used in the food industry ? Discuss their advantages and disadvantages. 10

- (b) What are the Good Hygiene Practices that food handlers in a food service industry should follow ? Describe briefly. 10
6. (a) List some measures you would adopt for control of pests while storing raw material. 5
- (b) Discuss giving examples the types of biological hazards that may be present in foods. 10
- (c) List the causes of food spoilage. 5
7. (a) What is food processing ? What are the main methods of secondary food processing ? Explain. 10
- (b) Comment on the measures you would adopt for safe disposal of waste and refuse in a food service establishment. 10
8. Write short notes on any four of the following : 5+5+5+5
- (a) Genetically modified foods.
- (b) Hurdle Technology.
- (c) Ambient temperature food processing.
- (d) Freezer storage guidelines.
- (e) Human body as a source of microbial contamination.
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