

**CERTIFICATE PROGRAMME IN FOOD  
SAFETY**

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**Term-End Examination**

**December, 2010**

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

*Time : 3 hours*

*Maximum Marks : 100*

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

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1. (a) Differentiate between the following sets of terms: 10
- (i) Street food Vending Machine
  - (ii) Retail container and shipping container
  - (iii) Proximate analysis and ultimate analysis
  - (iv) PFA and Essential Commodities Act.
  - (v) WTO and WHO
- (b) Give one example for each of the following : 5
- (i) Agreements in the area of food safety
  - (ii) Orders Under Essential Commodities Act.
  - (iii) Food hazards.
  - (iv) Temporary food service
  - (v) Packaging material

(c) Fill in the blanks: 5

(i) \_\_\_\_\_ is the specification of edible oils produced by solvent extraction

(ii) The qualitative and/or quantitative evaluation of the likely intake of biological, chemical and physical agents via food is called \_\_\_\_\_ assessment.

(iii) A criteria which separates acceptability from non-acceptability is called \_\_\_\_\_ limit.

(iv) \_\_\_\_\_ is an act of conducting a planned sequence of observations or measurements of control parameters to assess whether a ccp is under control.

(v) \_\_\_\_\_ is any material which is added to food or any substance which adversely affects the nature, substance and quality of the food.

2. (a) Enumerate the characteristics of a food-safe facility. 6

(b) What are the considerations in design and maintenance of premises? 6

(c) Enumerate the hygiene requirements for licensing in the Indian context 8

3. (a) Comment on the concerns over environmental pollution from packaging material. 6
- (b) Enumerate the latest trends in packaging 6
- (c) Critically analyse the interaction between packaging and food 8
4. (a) What is voluntary product certification ? Explain giving examples. 5
- (b) Enlist the international organisations working in the area of Food Safety. Explain their role briefly. 15
5. (a) "Four levels can be identified in the evolution of Total Quality Management". Explain the levels briefly. 10
- (b) " Risk Communication is a crucial element of risk analysis". Justify the statement. 10
6. Suppose you were to start your own "Biscuit making" enterprise what HACCP guidelines would you adopt for application of HACCP principles in your enterprise. Explain briefly. 20
7. (a) Explain the need and scope of training in a food service establishment 6
- (b) List the advantages and disadvantages of any two commonly used Training Aids. 4

- (c) As a consumer, what measures do you need to adopt regarding the following 5+5
- (i) Improvement in food hygiene and sanitation
  - (ii) Preventing contamination by moulds/fungi .

8. Write short notes on *any four* of the following

- (i) Methods and modes of consumer education
  - (ii) Key features of successful health Communication programmes .
  - (iii) PFA Act 1954 5+5+5+5
  - (iv) Process of food sampling
  - (v) Safety of street foods.
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