

01872

**CERTIFICATE PROGRAMME IN FOOD
SAFETY**

Term-End Examination

June, 2010

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

Time : 3 hours

Maximum Marks : 100

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

1. (a) Differentiate between the following sets of terms : **10**
- (i) Hazard and Risk
 - (ii) Coated films and dominated films
 - (iii) Equipment and utensil
 - (iv) Temporary food service and Permanent food service.
 - (v) ISI and AGMARK
- (b) Fill in the blanks : **5**
- (i) _____ containers protect and advertise food.
 - (ii) _____ packaging are environmentally safe films for general food packaging.

- (iii) _____ is defined as the maximum percentage of defective units permitted in a lot that would be accepted approximately 95% of the time.
 - (iv) The _____ group includes aerobic and facultative anaerobic gram negative non-spore forming rods fermenting lactose to form acid and gas within 42 hrs at 25°C.
 - (v) Export (Quality Control and Inspection) Act 1963 is compulsory certification for _____.
- (c) Give the full form of these abbreviations : **5**
- (i) TQM
 - (ii) CCP
 - (iii) ISO
 - (iv) ILAC
 - (v) GMP
2. (a) What points would you keep in mind while selecting, installing and cleaning equipment and utensils in a food service establishment ? **10**
- (b) What are street foods ? Discuss the factors that can contribute to make street food unsafe. **10**

3. "Packaging is an important part of all food processing operations". Comment on the statement, highlighting the functions and types of packaging material used in food processing operations. **20**
4. (a) Describe the method of sampling you would use for the following : **3+3**
- (i) A lot of 80 sacks of food grain
 - (ii) Pulse stored in a bag
- (b) Briefly describe the physical, chemical and microbiological analysis of food. **14**
5. (a) Discuss the national food legislation dealing with prevention of food adulteration. **10**
- (b) What is the Essential Commodities Act ? Comment on the orders enacted under the Act. **10**
6. (a) Briefly discuss the concept and the process of risk analysis. **10**
- (b) "HACCP is the most effective approach for ensuring food safety". Critically analyze the statement, giving appropriate justifications. **10**

7. Explain the following briefly : 5+5+5+5
- (a) Practice of hygiene and sanitation by workers has a critical impact on food safety.
 - (b) Job analysis is a very important aspect in devising an education or training programme.
 - (c) Commonly used training aids.
 - (d) Consumer education in food safety.
8. Write short notes on *any four* of the following : 5+5+5+5
- (a) Prevention of bacterial food poisoning
 - (b) Strategies for health communication
 - (c) Planning educational programmes major steps
 - (d) International Agreements in the area of Food Standardization and Quality.
 - (e) Accreditation of Analytical Laboratories.
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