

**CERTIFICATE PROGRAMME IN FOOD
SAFETY**

Term-End Examination

June, 2011

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

Time : 3 hours

Maximum Marks : 100

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

1. (a) Define the following : 10
- (i) Food Service Establishment
 - (ii) Co - extruded films
 - (iii) Accepted quality level
 - (iv) SPS (Agreement on Sanitary and Phytosanitary Measures)
 - (v) Job analysis
- (b) Enlist five key messages on food safety. 5
- (c) Fill in the blanks. 5
- (i) Any substance which is added to food or any substance which adversely affects the quality of food is called on _____.
 - (ii) _____ provides for compulsory licensing for manufacturing fruit products.

(iii) Analysis includes _____
_____ and _____
examination.

(iv) _____ analysis involves
determining the percentage of the
moisture, ash, acidity, crude fat etc.

(v) Bureau of Indian standards runs the
voluntary certification scheme known
as _____ mark.

2. Explain the following briefly : **5+5+5+5**

- (a) Characteristics of a food safe facility.
- (b) General requirements for kitchen storage and food transport.
- (c) Hygiene requirement under the PFA Rules (1955) for licensing and sale of food items.
- (d) Equipment selection, Installation and cleaning in a food - safe facility.

3. (a) As a food inspector what safety measures would you look for or advocate to ensure food safety in the following situations. **5+5+5+5**

- (i) Street Food enterprise
- (ii) Temporary Food Service in a Fair/Mela
- (iii) Railway Catering Enterprise
- (iv) Vending Machine in a Mall

4. (a) What is the Essential Commodity Act ? **10**
Explain the orders under this act.

(b) What is the concept of Risk Analysis ? **10**
Discuss briefly.

5. (a) "HACCP is a preventive and cost effective approach to food safety". Comment on the statement, highlighting the benefits of HACCP for the consumer, industry and the Government. 10
- (b) Why is food packaging crucial for safety and quality control ? Explain briefly by highlighting the functions and types of packaging you will use to ensure food safety. 10
6. As a Senior Manager in a Food Service establishment you are responsible for training workers in your unit.
- (a) Explain the process/programme you will design to educate and train the workers. 10
- (b) Describe the training aid/material you will develop and use for training workers, highlighting their limitation and advantages. 10
7. Write short notes on *any four* of the following : 4x5=20
- (a) Strategies for health Communication
- (b) Different Voluntary product Certification
- (c) Sampling processes
- (d) Considerations in design and maintenance of food service establishment premises.
- (e) Preventing contamination by bacteria, moulds and fungi.