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Name.....

Reg. No.....

SIXTH SEMESTER B.Sc. DEGREE EXAMINATION, MARCH/APRIL 2018

(CUCBCSS—UG)

Food Technology

FTL 6B 17—FOOD SAFETY, REGULATION AND PACKAGING

Time : Three Hours

Maximum : 80 Marks

I. Objective Type Questions. All questions are compulsory :

(A) Multiple choice questions:

1 Lead chromate is an adulterant in :

- (a) Coffee.
- (b) Honey.
- (c) Milk.
- (d) Turmeric rhizomes.

2 CODEX is a :

- (a) Mandatory standard.
- (b) Certification authority.
- (c) International organization.
- (d) National Regulatory authority.

3 FDA is a regulatory agency of :

- (a) India.
- (b) China
- (c) USA.
- (d) Australia.

4 Lathyrism is caused by :

- (a) Castor oil.
- (b) Plastic.
- (c) Meat.
- (d) Kesari dal.

5 Pesticide residue is a _____ contaminant.

- (a) Physical.
- (b) Biological.
- (c) Chemical.
- (d) Microbiological.

(B) Expand the following :

- (a) CAP.
- (b) MRL.
- (c) HACCP.
- (d) GHP.
- (e) SOP.

(10 × 1 = 10 marks)

Turn over

II. Short Answer Type Questions. Answer any *five* questions :

- 1 What are high risk foods ? Give an example.
- 2 What is a disinfectant ? Give an example
- 3 Name any *two* adulterants commonly found in milk
- 4 Name any *two* sampling techniques
- 5 What is meant by product recall ?
- 6 What are retortable pouches ? Where it is used ?
- 7 Differentiate between adulterated and misbranded food.

(5 × 2 = 10 marks)

III. Short Essay Questions. Answer any *six* questions :

- 1 How traceability is established in a food industry ?
- 2 Which is the preferred **packaging material for high acid foods** ? Explain in detail why it is preferred over others.
- 3 Name any *two* adulterants found in chilli powder and write the testing procedure for any one of them.
- 4 How a food contaminant is different from food adulterant ? **Explain with examples.**
- 5 What is GHP ? **Explain in brief.**
- 6 What are the different techniques of food plant sanitation ? **Explain any one in brief.**
- 7 What is aseptic packaging ?
- 8 How **AGMARK** is different from **BIS** ?

(6 × 5 = 30 marks)

IV. Essay Questions. Answer any *two* questions :

- 1 Discuss the role of packaging technique in extending shelf life of sea foods.
- 2 What is FSSAI ? Explain in detail about the functions of FSSAI.
- 3 What is HACCP ? Describe its role in food industry.
- 4 What is the importance of sampling of food ? Name the different sampling techniques and explain the precautions to be taken during sampling for microbial analysis.

(2 × 15 = 30 marks)