

C 60156

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Name.....

Reg. No.....

SIXTH SEMESTER B.Sc. DEGREE EXAMINATION, MARCH 2019

(CUCBCSS)

Food Technology

FTL6B 17—FOOD SAFETY REGULATION AND PACKAGING

Maximum : 80 Marks

Time : Three Hours

I. Objective Type Questions. All questions are compulsory :

A. Multiple choice questions:

1 Botulism intoxication occur due to :

- (a) Enterotoxin.
- (b) Neurotoxin.
- (c) Mycotoxin.
- (d) All of them.

2 ——— certification is mandatory for packaged drinking water.

- (a) FSSAI.
- (b) FDA.
- (c) AGMARK.
- (d) BIS.

3 ——— is a common adulterant in chilli powder.

- (a) Urea.
- (b) Detergent.
- (c) Sudan.
- (d) Starch.

4 Tartrazine is a permitted :

- (a) Food color.
- (b) Anti caking agent.
- (c) Anti oxidant.
- (d) Sweetener.

5 The total time that food is in the 'Danger Zone' from receiving to storage should not be longer than :

- (a) 5 Hrs.
- (b) 30 mins.
- (c) 2 Hrs.
- (d) 60 sec.

B. Expand the following :

- (f) LDPE.
- (g) NABL.
- (h) HACCP.
- (i) MAP.
- (j) BIS.

(1 × 10 = 10 marks)

Turn over

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

- 1 What are sanitizers ? Give an example.
- 2 What is AGMARK ? Name any *two* food products where its certification is mandatory.
- 3 What is meant by 'Product recall' ?
- 4 Name any *two* sampling techniques.
- 5 What are plasticizers ? Give an example.
- 6 How added starch in milk can be detected ?
- 7 What is a point quarter sampling ?

(5 × 2 = 10 marks)

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

- 1 Differentiate between 'Food infection and Food intoxication.
- 2 Mention the advantages of edible packages with examples.
- 3 What are high risk and low risk foods? Explain with examples.
- 4 What is CODEX ? What are its main objectives ?
- 5 Discuss in brief the different sampling techniques.
- 6 Write a note on labeling regulation under FSSA.
- 7 What are the principles of GHP followed in a food production unit ?
- 8 How FSSA regulates adulteration of ghee with Vanaspati ? Explain.

(6 × 5 = 30 marks)

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

- 1 What is HACCP ? Explain how the different steps of HACCP are implemented in a food industry.
- 2 The majority of food poisoning outbreaks are caused by human error. Discuss the statement with reference to: basic hygiene, HACCP and other quality control systems or legislations.
- 3 Discuss in detail 'Plastics and their role in food packaging'
- 4 Explain in detail transformation of PFA Act, 1954 to Food Safety and Standards Act and its advantages.

(2 × 15 = 30 marks)