

C 80222

(Pages : 2)

Name.....

Reg. No.....

SIXTH SEMESTER B.A./B.Sc. DEGREE EXAMINATION, MARCH 2020

(CUCBCSS—UG)

Food Technology

FTL 6B 17—FOOD SAFETY, REGULATIONS AND PACKAGING

(2017 Admissions)

Time : Three Hours

Maximum : 80 Marks

Part A

Answer all questions.

Each question carries 1 mark.

Multiple choice :

1. GMP stands for _____.
2. Expand FSSAI _____.
3. _____ is a common adulterant used in Milk.
4. FAO constituted in the year _____.
5. HDPE stands for _____.
6. MAP stands for _____.
7. ISO 90001 represents.
8. Raw material used for production of paper _____.
9. AGMARK act started in the year.
10. Aseptic means.

(10 × 1 = 10 marks)

Part B

Answer any five questions.

Each question carries 2 marks.

11. Define Aseptic packaging
12. What are the food contaminants ?
13. What is CIP ?
14. Write the functions of FAO.
15. What is modified atmospheric packaging ?

Turn over

16. Write about the functions of packaging.
17. Name the different phases in bacterial growth curve.

(5 × 2 = 10 marks)

Part C

*Answer any six questions.
Each question carries 5 marks.*

18. Write the objectives of traceability.
19. Write about the sampling tools and Sampling procedure.
20. Write about the regulations of PFA.
21. Explain about the different packaging materials used in Retortable pouches.
22. Write about the ISO standards.
23. Explain about the smart and active packaging.
24. Write the standards of BIS.
25. Explain about the design of packaging materials.

(6 × 5 = 30 marks)

Part D

*Answer any two questions.
Each question carries 15 marks.*

26. Write about the packaging evolution, function and design of the packaging materials used in food.
27. What do you mean by food adulteration ? Briefly discuss any four common food adulterants and their tests.
28. Briefly discuss about the food plant sanitation requirements, standards and the detergents used in the food industry.
29. Write briefly about the food safety and quality management standards such as HACCP, GMP, GHP and ISO standards.

(2 × 15 = 30 marks)