

C 20603

(Pages : 2)

Name.....

Reg. No.....

SIXTH SEMESTER U.G. DEGREE EXAMINATION, MARCH 2022

(CBCSS—UG)

Food Technology

FTL 6B 17—FOOD SAFETY, FOOD LAWS AND REGULATIONS

(2019 Admissions)

Time : Two Hours and a Half

Maximum : 80 Marks

Section A*Answer at least **ten** questions.**Each question carries 3 marks.**All questions can be attended.**Overall Ceiling 30.*

1. What is FAO ?
2. Give examples of chemical contaminants of food.
3. What are the different types of adulterants of food ?
4. What is cluster sampling ?
5. Define CCP.
6. What are the physical hazards that can affect food safety ?
7. Differentiate between sanitization and sterilization.
8. Differentiate between low risk food and high risk food.
9. What is mean by GHP and its purpose ?
10. Define danger zone.
11. What is SSOP ?
12. How can you detect water in milk ?
13. What is BIS ?
14. What is FPO ?
15. Expand HACCP, CAC, FSSAI, CIP.

(10 × 3 = 30 marks)

Turn over

Section C

*Answer at least **five** questions.*

Each question carries 6 marks.

All questions can be attended.

Overall Ceiling 30.

16. Write short notes on food safety and standards act, 2006.
17. Explain CAC.
18. What is AGMARK, mention its objectives and how is it different from FSSAI ?
19. What are the properties of a good sanitizer ?
20. Importance of personal hygiene in food safety.
21. Write short notes on common adulterants used in milk and the test used to detect them.
22. Write short notes on ISO22000.
23. Explain the different types of probability sampling.

(5 × 6 = 30 marks)

Section C

*Answer any **two** question.*

Each question carries 10 marks.

24. What is HACCP and explain the steps involved in HACCP ?
25. List out the suggestions for improving street food practices.
26. Explain about three bucket method.
27. Explain MAP. List out its benefits and limitations.

(2 × 10 = 20 marks)