

C 40558

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Name.....

Reg. No.....

SIXTH SEMESTER U.G. DEGREE EXAMINATION, MARCH 2023

(CBCSS—UG)

Food Technology

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

(2019 Admissions onwards)

Time : Two Hours and a Half

Maximum : 80 Marks

Part*Each question carries 2 marks.**Maximum 25 Marks.*

1. Define milk adulteration.
2. What are low risk foods and list out examples.
3. Define non probability sampling.
4. What are the different types of food adulterants ?
5. Describe the testing method for detection of starch in milk.
6. Differentiate between cleaning and sanitizing.
7. Define intelligent packing.
8. What is ISO22000 ?
9. What are the microbiological hazards that can affect food safety ?
10. Define GMP.
11. Expand FDA and write any one purpose of FDA.
12. List out the common adulterants in sugar.
13. List out the 5 basic sampling methods.
14. What are the common adulterants used in vegetable oil ?
15. Expand HACCP, FSSAI, SSOP, BIS and MAP.

Turn over

Part B

Each question carries 5 marks.

Maximum 35 Marks.

16. List out the steps that are necessary to implement quality management systems.
17. When is hand washing essential and how should hands be dried and washed ?
18. What is the difference between milk contamination and milk adulteration ? Describe the test used to detect starch in milk.
19. What is the importance of personal hygiene in food safety ?
20. What is ISO 14000 ?
21. What are the general guidelines for food storage ?
22. Write short notes on probability sampling.
23. What is antimicrobial packaging ?

Part C

*Answer any **two** of the following.*

Each question carries 2 marks.

24. Briefly describe about the objectives of food sampling.
25. Explain the FSSAI guidelines for food recall using a flowchart.
26. Which are the common plastics used in food packaging ?
27. List out the 7 HACCP principles.

(2 × 10 = 20 marks)