

D 100567**(Pages : 2)****Name.....****Reg. No.....****SIXTH SEMESTER U.G. DEGREE EXAMINATION, MARCH 2024****(CBCSS—UG)****Food Technology****FTL 6B 17—FOOD SAFETY, FOOD LAWS AND REGULATIONS****(2019 Admission onwards)****Time : Two Hours and a Half****Maximum : 80 Marks****Part A***Each question carries 2 marks.**Maximum 25 Marks.*

1. List out the three methods to wash rinse and sanitize food contact surfaces.
2. What is meant by GHP and mention its purpose.
3. List out the adulterants that are commonly used in food.
4. What is ISO9001 ?
5. Define food adulteration.
6. What is Misbranding ?
7. List out any *four* physical-hazards.
8. What is stratified sampling ?
9. What is CAP and MAP ?
10. What are high risk foods and list out few examples.
11. Define CIP.
12. Define acceptance sampling.
13. What are the legal standards for milk in India ?
14. Define chlorination.
15. Define HACCP.

Turn over

Part B

Each question carries 5 marks.

Maximum 35 Marks.

16. Write short notes on prevention of food adulteration.
17. What are the factors affecting chlorine efficiency ?
18. Define CIP and enlist the components of CIP.
19. List out the types of food contaminants using a flow chart.
20. What are the properties of good detergent used in dish wash ?
21. What are the advantages of ISO22000:2005 ?
22. What are the functions of FSSAI?
23. What are the benefits of traceability beyond food safety ?

Part C

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

Each question carries 10 marks.

24. Explain low oxygen MAP.
25. Describe the functions of public health laboratories.
26. Explain the different methods of sampling.
27. Explain the reasons for food spoilage.

(2 × 10 = 20 marks)