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Total No. of Questions: [09]

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B. Sc. Food Technology / B.F.S.T (Hons.) (Semester: 6th)

FOOD SAFETY

Subject Code: BFOTD1-621

Paper ID: [19131732]

Time: 03 Hours

Maximum Marks: 60

Instructions to candidates:

1. Section A is compulsory. It consists of 10 parts of two marks each.
2. Section B consist of 5 questions of 5 marks each. The student has to attempt any 4 questions out of it.
3. Section C consist of 3 questions of 10 marks each. The student has to attempt any 2 questions.

SECTION – A

(2 marks each)

Q1. Attempt the following:

- a) Food safety
- b) HACCP
- c) Biological hazard
- d) Surface sanitation
- e) Chemical contaminants
- f) Personnel hygiene
- g) AGMARK
- h) FSSAI
- i) Emerging pathogens
- j) Genetically modified foods

SECTION – B

(5 marks each)

- Q2. Write a note about the principles of HACCP with the flowchart.
- Q3. Describe the different types of food contaminants and the preventive measures to be taken in order to reduce food contaminations.
- Q4. Explicate about the waste water management in food industries.
- Q5. Write a short note on FPO and BIS.
- Q6. Discuss the importance of microbial food Safety.

SECTION – C

(10 marks each)

- Q7. What is HACCP System? Explain its significance and importance.
- Q8. What is Contaminant? Detailed about physical, chemical, microbiological contaminants.
- Q9. Give details about the etiology and the preventive measures to control Botulism, Salmonellosis.