

**CERTIFICATE PROGRAMME IN FOOD  
SAFETY****Term-End Examination****December, 2007****BFN-003 : FOOD SAFETY AND QUALITY  
ASSURANCE***Time : 3 hours**Maximum Marks : 100*

**Note :** Answer **five** questions in all. Question No. 1 is **compulsory**. All questions carry equal marks.

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1. (a) Describe the relationship between the following sets of terms in two to three sentences each. Give suitable examples. 10

- (i) International agreements — Food safety
- (ii) CCP — Hazard Analysis
- (iii) Sanitary facilities for employees — Food hygiene
- (iv) Food labelling — Mandatory requirements
- (v) Training workers — Attitudinal change

(b) Fill in the blanks.

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- (i) The Central Government has formulated Prevention of Food \_\_\_\_\_ Rules.
- (ii) There are \_\_\_\_\_ Central Food Laboratories.
- (iii) FPO stands for \_\_\_\_\_ Product Order.
- (iv) \_\_\_\_\_ is a voluntary scheme of certification of agricultural products.
- (v) Work flow should be so designed in a food service establishment that dirty flow lines do not cross \_\_\_\_\_ flow lines.
- (vi) An \_\_\_\_\_ course should be organized for new employees.
- (vii) Nutritional claims must not be made without nutrition \_\_\_\_\_ .
- (viii) Protection of human health should be the primary consideration in \_\_\_\_\_ management decisions.
- (ix) \_\_\_\_\_ packaging materials can cause adverse health effects.
- (x) The determination of a CCP can be facilitated by the application of a decision \_\_\_\_\_ .

2. (a) Explain, giving examples, the importance of adequate facilities in food service establishments for 12

- (i) personnel
- (ii) cleaning and disinfection
- (iii) waste disposal

- (b) What are the food safety concerns associated with consumption of street foods ? Explain how possible hazards can be minimized. 8
3. (a) Explain in brief the significance of : 4  
 (i) food sampling  
 (ii) food analysis
- (b) How is sampling of food carried out from godowns or warehouses ? Explain in brief giving suitable examples. 6
- (c) How is sampling for bacteriological purposes carried out ? 4
- (d) Describe the network of Central and State Food Laboratories in India. Explain the role of the food laboratories. 6
4. Discuss food laws and regulations with respect to the following :  
 (a) National Food Legislation/Authorities 10  
 (b) International Organizations and Agreements 10
5. (a) Differentiate between risk assessment and risk management. 4  
 (b) What is the significance of risk communication ? 4  
 (c) Explain in brief the principles of HACCP. 7  
 (d) List the tasks which have been identified for application of HACCP. 5

6. (a) What is "Acceptable Quality Level" ? 2
- (b) Why are permissible limits set for pesticides in foods ? Explain in brief. 4
- (c) "Toxins can migrate from plastic packaging into foods." Do you agree with this statement ? Give reasons for your answer. 6
- (d) Suggest and briefly explain eight measures that you can take as a consumer to ensure that your food is safe. 8
7. (a) Explain the significance of planning training programmes for food safety personnel in a large-scale food industry, using suitable examples. 6
- (b) Do you think refresher or follow-up training programmes are needed for food handlers and supervisors ? Give reasons for your answer. 4
- (c) List the topics related to food safety that you would include in a training programme for workers in a
- (i) dhaba
  - (ii) restaurant
  - (iii) pickling unit
  - (iv) packed lunch unit
- Give two reasons for your selection in each case. 10

8. Write short notes on any **four** of the following : 20

- (a) Safety of food packaging
- (b) Acceptable and tolerable daily intake
- (c) Measures to ensure clean premises in food service establishments
- (d) Laboratory accreditation
- (e) Food labelling

