



KERALA AGRICULTURAL UNIVERSITY
B.Tech. (Food Engg. & Tech.) 2016 Admission

V Semester Final Examination-February-2021

Fdsc.3104

Food Safety and Quality Management (1+1)

Marks:50
Time: 2hours

I Fill in the blanks: (10x1=10)

- 1 Dead cockroach is a _____ hazard.
- 2 HACCP, a dynamic, preventative food safety concept has _____ principles.
- 3 _____ organism are commonly found during manual handling of Foods.
- 4 A food that can be stored at room temperature for a prolonged time period with minimal quality deterioration is said to be _____.
- 5 Food should not be stored directly on the floor leads to violation of _____.

State True or False

- 6 Healthy food handlers do not carry diseases.
- 7 The source for outbreak of botulism is most likely due to home canned foods.
- 8 The HACCP Team is responsible for doing the CCP checks every half hour.
- 9 Microbiological criteria should not be applied for HACCP programme.
- 10 Any two of GMP/GHP/GAP is necessary for developing HACCP.

II Write Short notes on ANY FIVE of the following (5x2=10)

- 1 How food quality is related to food safety? Justify.
- 2 Food infection from food intoxication.
- 3 Factors affecting food quality.
- 4 SOP.
- 5 ISO principle.
- 6 Chemical hazards.
- 7 Basics for risk assessment.

III W Answer ANY FIVE of the following (5x4=20)

- 1 Hazards encountered in the safe food production.
- 2 Organic food production.
- 3 TQM and its importance.
- 4 Principles and functions of Codex Alimentarius Commission.
- 5 Explain the various quality attributes of food in the production chain.
- 6 Procedure for GMP in dairy industry.
- 7 Risk assessment of biological hazard in processed meat.

IV Write an essay on ANY ONE of the following (1x10=10)

- 1 HACCP principles and application in food industries.
2. Food traceability in food supply chain.
