



**KERALA AGRICULTURAL UNIVERSITY**  
**B.Tech.(Food. Engg.) 2016 Admission**  
**V Semester Final Examination-January 2019**

Fdsc. 3104

**Food Safety and Quality Management (1+1)**

**Marks: 50**  
**Time: 2 hours**

**I Choose the correct answer**

**(10x1=10)**

- 1 HACCP refers to  
(a) Herbicide Analysis Critical Control Point      (b) Heavy metals Analysis Critical Control Point  
(c) Hazard Analysis Caution Control Point      (d) Hazard Analysis Critical Control Point
- 2 The Food safety and Standards Act was enacted on  
(a) 2005      (b) 2004      (c) 2006      (d) 1998
- 3 BHA and TBHQ are common  
(a) Jelling agents      (b) Lubricants      (c) Antioxidants      (d) Neutralizing agents
- 4 Green colour filled circle in food labeling refers to  
(a) Non-vegetarian      (b) Vegetarian      (c) Unadulterated      (d) Adulterated
- 5 AOAC stands for:  
(a) Association of Outstanding Analytical Chemists      (b) American Organization of Analytical Chemists  
(c) Association of Official Analytical Chemists      (d) Analysts Organization for Associated Chemists
- 6 Most common group of fungal toxins found in agricultural crops  
(a) Melamine      (b) Patulin      (c) Saffrole      (d) Aflatoxin
- 7 Insect infestation in food grains leads to accumulation of  
(a) Ascorbic acid      (b) Lactic acid      (c) Uric acid      (d) Aflatoxin

**State whether True/False**

- 8 The alcoholic beverage obtained from coconut sap after fermentation is known as Neera.
- 9 Malathion and Parathion are the most common fungicides used for agricultural crops
- 10 The prevention of Food Adulteration act enacted in 1954

**II Write Short notes on any FIVE of the following**

**(5x2=10)**

- 1 Define food quality
- 2 SOP
- 3 Principles of ISO
- 4 Biological hazards
- 5 List some Food safety acts
- 6 Physical Contaminants
- 7 Food additives

**P.T.O**

**III Answer any FIVE of the following.**

**(5x4=20)**

1. Physiochemical properties of foods.
2. Concepts and principles of Codex Alimentarius.
3. Types of Hazards and safety measures for them.
4. Traceability in food chains.
5. Concept of quality assurance and SOP
6. Packaging and Labeling of foods.
7. Role of FSSAI in food quality.

**IV Answer ANY ONE of the Following**

**(1x10=10)**

1. Principles, methodologies and applications of HACCP in food industries.
2. Organic food with illustrations and discuss why there is a growing demand towards organic foods.

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