



**KERALA AGRICULTURAL UNIVERSITY**  
**B.Tech. (Food Engg.) 2019 Admission**  
**V Semester Final Examination-January-2022**

**Fdsc.3104**

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

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

**I Fill in the blanks**

**(10x1=10)**

1. \_\_\_\_\_ is the most common microorganism present in water.
    - a) Lactobacillus
    - b) e. coli
    - c) clostridium botulinum
    - d) streptococcus
  2. \_\_\_\_\_ was the company that established HACCP in collaboration with NASA
    - a) Kellogs
    - b) Pillsbury
    - c) General mills
    - d) Starbucks
  3. Practicing good hygiene helps to get \_\_\_\_\_
    - a) higher price
    - b) minimizes product quality
    - c) good aroma
    - d) safe food
  4. \_\_\_\_\_ is not a food safety standard.
    - a) Agmark
    - b) ISO
    - c) Hallmark
    - d) BIS
  5. \_\_\_\_\_ °C is the ideal temperature for pathogens to flourish.
    - a) 17
    - b) 7
    - c) 37
    - d) 97
  6. Food safety and standard act was passed in the year \_\_\_\_\_.
    - a) 1995
    - b) 2001
    - c) 2006
    - d) 2008
  7. \_\_\_\_\_ are examples of physical hazards.
    - a) Plastic & metal pieces
    - b) Hair
    - c) Dust
    - d) All of the above
- State True or False**
8. Physical hazards can be removed using retort sterilization.
  9. Chemical contamination is usually inadvertent and invisible
  10. All bacteria must be destroyed or controlled in a food service operation.

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

1. Define food quality.
2. SOP
3. List different dreaded and familiar food hazards.
4. Explain how food additives improve the quality of food.
5. APEDA stands for
6. Difference between Control point and critical control point.
7. BIS stands for

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

1. What is the difference between food safety and food quality?
2. Codex Alimentarius concepts and Principles.
3. Types of Hazards and safety measures.
4. Explain the concept of quality assurance system.
5. What is the difference between food poisoning and food intoxication?
6. Write short note on Food Safety and Standard Act.
7. Compare between ISO 9000 and ISO 22000.

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

1. Explain in detail about the Tracability in Food Industry and its importance, explain with illustrations and case study.
2. Explain Organic food with illustrations and discuss why there is a growing demand towards organic foods.

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