

Reg No.: _____

Name: _____

APJ ABDUL KALAM TECHNOLOGICAL UNIVERSITY

Seventh Semester B.Tech Degree Examination (Regular and Supplementary), December 2020

Course Code: : FT407**Course Name: FOOD QUALITY, SAFETY AND REGULATIONS**

Max. Marks: 100

Duration: 3 Hours

PART A*Answer any two full questions, each carries 15 marks.*

Marks

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| 1 | a) | Explain the factors to be considered while designing the layout of food industry. | (10) |
| | b) | List out the importance of following personal hygiene by workers in food industry for ensuring food safety. | (5) |
| 2 | a) | Define hazard and explain different types with example. | (5) |
| | b) | Give an account of control measures for preventing physical contamination. | (5) |
| | c) | Explain the role of linear work flow in preventing cross contamination. | (5) |
| 3 | a) | Discuss the risk management process followed in food industry. | (8) |
| | b) | Explain the pest control management in food industry. | (7) |

PART B*Answer any two full questions, each carries 15 marks.*

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| 4 | a) | Differentiate quality control and quality assurance. | (5) |
| | b) | Give an account of antinutritional factors in food. | (5) |
| | c) | Explain any two methods of protein quality evaluation. | (5) |
| 5 | a) | Explain the instrumentation of E Nose with a neat diagram. | (10) |
| | b) | Discuss the importance of sensory evaluation of food. | (5) |
| 6 | a) | Define food fraud. Explain the methods of identification of food fraud. | (15) |

PART C*Answer any two full questions, each carries 20 marks.*

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| 7 | a) | Explain the different component parts of ISO 22000. | (15) |
| | b) | Explain PDCA Cycle. | (5) |
| 8 | a) | Describe in detail 12 steps of HACCP with relevant example. | (20) |
| 9 | a) | What is the process of developing a standard by the Codex? Enlist all the steps involved. | (10) |
| | b) | Functions of Codex India and National Codex Contact Point. | (5) |
| | c) | Role of BIS in ensuring food standards ? | (5) |
