

This question paper contains 2 printed pages]

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S. No. of Question Paper : 5570

Unique Paper Code : 2202033603

Name of the Paper : Food Safety (Core)

Name of the Course : B.Sc. (H) Food Technology

Semester : VI

Duration : 3 Hours

Maximum Marks : 90

(Write your Roll No. on the top immediately on receipt of this question paper.)

Attempt any *five* questions.

All questions carry equal marks.

1. Explain the following (any *three*) : 3×6

(i) Temperature Danger Zone

(ii) Mycotoxins

(iii) Veterinary Drug Residues

(iv) Emerging Food Preservation Technologies

(v) Physical Hazards.

P.T.O.

2. (a) What are the toxicants associated with the sea food ? Also list their adverse effects. 10
- (b) Explain what you understand by the term "Risk Analysis." 8
3. (a) What do you understand by Total Quality Management ? Describe its components. 10
- (b) Explain how the genetically modified plants can act as a threat to food safety. 8
4. (a) Describe how the food packaging material can act as a source of chemical contamination of food. 9
- (b) How will you apply the principles of HACCP in a food production facility ? Explain giving any example. 9
5. (a) Explain briefly the National Regulatory Regime of our country with respect to food safety. 9
- (b) What are the indicator organisms ? Describe the method of detection of bacterial contaminants in water. 9
6. Write short notes on (any *three*) : 3×6
 - (i) Organic foods
 - (ii) Food allergens
 - (iii) Rapid detection of food borne pathogens
 - (iv) Pest control in food industry
 - (v) Dioxins
 - (vi) Heavy metals in food.