

[This question paper contains 2 printed pages.]

Your Roll No.....

Sr. No. of Question Paper : 1768

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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

Instructions for Candidates

1. Write your Roll No. on the top immediately on receipt of this question paper.
2. Attempt any **five** questions in all.
3. **All** questions carry equal marks.

1. State the significance of following in food safety (**any three**) (3×6)
 - (i) Most Probable Number Test in water analysis
 - (ii) Swab method of surface sanitation
 - (iii) Acrylamides in food
 - (iv) Lead in water
 - (v) Microplastics
2. (a) What are the common physical hazards associated with food? List their associated health risks and control measures. (12)
(b) State the role of Food Plant Design in ensuring the safety of food. (6)
3. (a) What is the Temperature Danger Zone for food? Explain how time and temperature control and proper storage are vital for keeping food safe. (12)
(b) What do you understand by Risk Analysis? Describe its components. (6)

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4. (a) Personal hygiene of a food handler affects the safety of food. Justify the statement using suitable examples. (10)
- (b) Discuss the role of ISO series in food industry. (8)
5. What are the various agents used for cleaning and sanitation in food industry? Explain their role giving examples. (18)
6. Differentiate between : **(any three)** (3×6)
- (i) Food infection vs. Food Intoxication
 - (ii) Neurotoxic Shellfish Poisoning vs Diarrhetic Shellfish Poisoning
 - (iii) Organic Foods vs. GM Foods
 - (iv) Ochratoxins vs. Aflatoxins
 - (v) Primary vs Secondary treatment of waste water
7. Write short notes on : **(any three)** (3×6)
- (i) Food allergens
 - (ii) Rapid detection of food borne pathogens
 - (iii) Pest control in food industry
 - (iv) Dioxins
 - (v) Emerging Food Preservation technologies