

Roll No.

Total Pages : 03

LMDQ/D-23

6556

FOOD SAFETY AND QUALITY CONTROL
FND-305

Time : Three Hours]

[Maximum Marks : 80

Note : Attempt *Five* questions in all, selecting *one* question from each Unit. Q. No. 1 is compulsory. All questions carry equal marks.

(Compulsory Question)

1. Answer the following :

- | | |
|---|---|
| (a) Ambient temperature processing | 3 |
| (b) Principles of Labeling | 4 |
| (c) Codex Alimentarius definition of Food contaminant | 3 |
| (d) Chelating agents | 3 |
| (e) Genetically modified foods. | 3 |

Unit I

2. (a) Give definition of Food safety and write various food safety issues along with factors affecting it.

2+8

- (b) Describe different methods to check shelf life of food products. **6**
3. (a) Write notes on the following food Additives with numbering : **4+4**
- (i) Stabilizing agents
- (ii) Antimicrobial substance.
- (b) Explain the effects of seafood toxins and cynogenic glycosides on human and animal health. **8**

Unit II

4. (a) Discuss various methods to evaluate food adulterants and toxic constituents from foods. **10**
- (b) What are the applications of nanoparticles in food safety ? **6**
5. (a) What are the effects of food processing treatments on food constituents ? **10**
- (b) Explain the uses of hurdle technology in food preservation. **6**

Unit III

6. Why food laws and regulations are necessary and also explain important food laws used in India. **16**
7. (a) Describe the role and initiatives of ISO and FAO. **10**

- (b) Explain the functions and role of Sanitary Phytosanitary Measures. **6**

Unit IV

8. Elaborate general principles of food safety risk management and HACCP system in detail. **8+8**
9. (a) List latest trends in different types of Food Packaging. **8**
- (b) What are the mandatory requirements for Food Labeling ? **8**