

B.Sc. FOOD SCIENCE & TECHNOLOGY
FIFTH SEMESTER
FOOD QUALITY STANDARDS AND REGULATIONS
BFST-502

SET
A

[USE OMR SHEET FOR OBJECTIVE PART]

Duration: 3 hrs.

Full Marks: 70

Time: 30 mins.

Marks: 20

(Objective)

Choose the correct answer from the following:

1 × 20 = 20

1. In order to properly wash your hands before or after handling food, exactly what is the minimum amount of time you should wash your hands under running water?
 - a. 10 seconds
 - b. 20 seconds
 - c. 1 minute
 - d. None of the above
2. According to FSSAI rules, class II preservatives includes:
 - a. Nicin
 - b. Acetic acid
 - c. Dextrose
 - d. Glucose
3. The main objective of quality assurance is:
 - a. Customer satisfaction
 - b. Quality conformance
 - c. Inspection of quality of product
 - d. Proof of fitness of product
4. Quality control is a:
 - a. Managerial tool
 - b. Process oriented approach
 - c. Product oriented approach
 - d. None of these
5. To identify defects in a developed product before it is released is the goal of:
 - a. Quality Assurance
 - b. Food Business Operator
 - c. Food Safety Management System
 - d. Quality Control
6. Storage of food under reduced pressure is called:
 - a. Aseptic packaging
 - b. Hyperbaric storage
 - c. Hypobaric storage
 - d. Gas packaging
7. AGMARK certification is compulsory for the following food product:
 - a. Milk
 - b. Fruit juices
 - c. Water
 - d. Blended edible oil
8. In 1963, FAO and WHO established a commission for setting of food standards which is known as:
 - a. Codex Alimentarius
 - b. PEA
 - c. BIS
 - d. FPO
9. According to FSSAI, penalty for misleading advertisement may be extended to:
 - a. 2 lakh rupees
 - b. 3 lakh rupees
 - c. 5 lakh rupees
 - d. 10 lakh rupees
10. During sampling FSO will divide the food product in how many parts?
 - a. 2
 - b. 3
 - c. 4
 - d. 5

11. World's consumer day is celebrated on:
 - a. 15th March every year
 - b. 26th January every year
 - c. 24th December every year
 - d. None of the above
12. Which BIS standard is compulsory for packaged drinking water?
 - a. IS 14243
 - b. IS 13543
 - c. IS 14543
 - d. IS 14534
13. Implementation of Hazard Analysis Critical Control Point (HACCP) system which identifies hazard and..... for their control.
 - a. Critical analysis
 - b. Critical point analysis
 - c. Curification measures
 - d. Preventive measures
14. Fruit Product Order (FPO) was promulgated in the year:
 - a. 1951
 - b. 1954
 - c. 1955
 - d. 1957
15. The GHP for food processing comes under which schedule of FSSAI?
 - a. Schedule 3
 - b. Schedule 4
 - c. Schedule 5
 - d. Schedule 6
16. FSSAI has issued an advisory banning the use of which material for wrapping and packaging of food items?
 - a. Newspaper
 - b. Plastic
 - c. Polythene
 - d. None of the above
17. Which of the following packaging material has perfect barrier properties?
 - a. Paper and board
 - b. Metal
 - c. Glass
 - d. Plastic
18. Which of the following preservatives is NOT recommended in food application?
 - a. Formaldehyde
 - b. Sorbic acid
 - c. Benzoic acid
 - d. None of the above
19. As per the FSS Act, the sale of certain mixtures is prohibited. Which of the following is included in this?
 - a. Condensed milk
 - b. Coffee and chicory blend
 - c. Curd made from pasteurized milk
 - d. Water mixed milk
20. What are the four steps to food safety?
 - a. Store, cook, clean, and eat
 - b. Clean, cook, eat, and throw
 - c. Clean, separate, cook, and chill
 - d. Get, cook, clean, and consume

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(Descriptive)

Time : 2 hr. 30 mins.

Marks : 50

[Answer question no.1 & any four (4) from the rest]

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| 1. Describe the 7 principles of HACCP plan. | 10 |
| 2. Discuss about the incidental contaminants and their harmful effects on the human body. | 10 |
| 3. a) Explain the harmful effects of adulterants used in the following foods: (i) Red gram dhal (ii) Turmeric (iii) Butter (iv) Tea leaves b) Describe the role of 'AGMARK' in maintaining standards of food. | 4+6=10 |
| 4. a) 'Bio-fortification is superior to fortification'. Explain. b) Bring out the importance of "Nutrition labelling". | 5+5=10 |
| 5. Write the short notes on: a) Codex Alimentarius Commission b) Food hygiene | 5+5=10 |
| 6. What are the reasons for testing food quality? Name at least two sensory tests that can be used with suitable examples. | 5+5=10 |
| 7. Describe the different types of food laws. | 10 |
| 8. Define adulteration. Explain the different types of adulterants. | 2+8=10 |

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