

1059

B. Voc. (Food Processing and Preservation)

Fourth Semester

FPP-405: Food Safety Standards and Regulations

Time allowed: 3 Hours

Max. Marks: 40

NOTE: Attempt five questions in all, including Question No. 1 which is compulsory and selecting one question from each Unit.

x-x-x

I. Attempt the following:-

- a) Describe the importance of food safety
- b) Discuss the hygiene practices to be followed in storing of food products
- c) Describe any two salient feature of regulation of Food Safety and Standards (Food product standards and Food Additives) 2011 (part I)
- d) Describe any two salient feature of regulation of Food Safety and Standards (contaminants, toxins and residues) 2011 (4x2)

UNIT - I

- II.
 - a) Discuss the concerns related to food process hygiene and food products (4)
 - b) What are hygiene indicator organisms for various foods (2x4)
- III.
 - a) What are Salient features of Food Safety & Standards Act, 2006?
 - b) What are major deviations from the existing regulations of Food Safety & Standards Act, 2006 and the implications of Change? (2x4)

UNIT - II

- IV.
 - a) Describe the general Hygienic and Sanitary practices to be followed by Food Business operators?
 - b) Discuss the general requirements on Hygienic and Sanitary Practices to be followed by all Food Business Operators (2x4)
- V. What are general metal contaminants and their effects in food products? Discuss briefly the general regulations specified for different contaminants in food in India (8)

UNIT - III

- VI. Discuss the salient feature of regulation of Food Safety and Standards (Food product standards and Food Additives) 2011 (part I) (8)