

1058

B. Voc. (Food Processing & Preservation)

4th Semester

FPP-405: Food Safety Standards and Regulations

Time allowed: 3 Hours

Max. Marks: 40

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

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I. Answer the following: -

- (a) Salient features of new provisions in food safety and standards act.
- (b) General hygiene practices used in food processing.
- (c) Sources of food contaminants
- (d) Salient features of Food Packaging Regulation, 2011 (4×2)

UNIT – I

- II. What is the importance of personal hygiene in context to food safety? How can your classify microbiological quality of food? (8)
- III. Give an overview of major aspects of Food Safety and Standard Act, 2006 and its implications. (8)

UNIT – II

- IV. Discuss the specific hygiene and sanitary practices food business operators should follow in manufacturing, processing and storing milk and milk products. Enlist various milk contaminants. (8)
- V. Describe the effect of different metals as contaminants in food products. Give an account of general regulation specified for metal contaminants in food in India. (8)

UNIT – III

- VI. Discuss the existing and new concepts in food safety and Standard Regulation, 2011 (Part-I). (8)
- VII. Give an account of food safety and standards for food additives under, 2011 regulation. (8)

UNIT – IV

- VIII. Describe salient features of Food Safety and Standards (contaminants and toxins) Regulation, 2011. (8)
- IX. What are the major aspects of 2011 regulation related to laboratory and sampling analysis? Discuss any new aspects under these regulations. (8)

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