

2053  
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) What is the importance of food safety? Explain briefly.
- (b) Write about classification of microbiological quality.
- (c) Mention the important hygienic practices to be followed by food business operators.
- (d) Give importance of food safety and standards (prohibition and restriction on sales) regulation of 2011.

(4x2)

**UNIT - I**

- II. Describe in detail the concerns related to food process hygiene and food products.  
(8)
- III. Discuss the new provisions and major deviations of Food Safety & Standards Act, 2006?  
(8)

**UNIT - II**

- IV. Describe the Hygienic practices to be followed for processing, storing and selling of meat products?  
(8)
- V. What are the general metal contaminants in food products? Discuss the effect of Zinc and Mercury on the overall quality of food product.  
(8)

**UNIT - III**

- VI. Explain the salient feature of Food product standards and Food Additives regulations 2011 (part II)  
(8)
- VII. Discuss how Food product standards and Food Additives 2011 is useful for the food industry and consumer?  
(8)

P.T.O.

(2)

**UNIT - IV**

- VIII. Explain the salient features of Food Safety and Standards (Contaminants, toxins and residues) regulations 2011. (8)
- IX. Describe salient feature of Food Safety and Standards (Packaging and Labelling) regulation 2011. (8)

x-x-x