

2071

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. I which is compulsory and selecting one question from each Unit.

x-x-x

I. Attempt the following:-

- a) Why food safety is important? What are hygiene indicators?
- b) Give new provisions in Food Safety and Standards act 2006.
- c) Mention important hygiene requirements related to Milk and milk products processing.
- d) Give examples of pesticides and insecticides and food contaminants. (4x2)

UNIT - I

- II. Explain the concerns related to food process hygiene. (8)
- III. Discuss salient features of Food Safety and Standards Act, 2006. (8)

UNIT - II

- IV. Discuss Hygienic and Sanitary practices to be followed in manufacturing and selling of meat products. (8)
- V. Describe various effects of lead, copper, arsenic and mercury in food products.(8)

UNIT - III

- VI. Discuss Food product standards and Food Additives Regulation, 2011. (8)
- VII. Explain the important features of Food Product standards and Food additives regulation 2011 (Part II). (8)

UNIT - IV

- VIII. Describe salient features of regulation for Food Safety and Standards (Prohibition and Restriction on sales) Regulation 2011. (8)
- IX. Write a note on Laboratory and Sampling analysis Regulation, 2011. (8)

x-x-x