



**KERALA AGRICULTURAL UNIVERSITY**  
**B.Tech.(Food. Engg.) 2016 Admission**  
**V Semester Final Examination-January 2019**

Fdsc. 3104

**Food Safety and Quality Management (1+1)**

**Marks: 50**  
**Time: 2 hours**

**I Choose the correct answer**

**(10x1=10)**

- 1 HACCP refers to  
(a) Herbicide Analysis Critical Control Point      (b) Heavy metals Analysis Critical Control Point  
(c) Hazard Analysis Caution Control Point      (d) Hazard Analysis Critical Control Point
- 2 The Food safety and Standards Act was enacted on  
(a) 2005      (b) 2004      (c) 2006      (d) 1998
- 3 BHA and TBHQ are common  
(a) Jelling agents      (b) Lubricants      (c) Antioxidants      (d) Neutralizing agents
- 4 Green colour filled circle in food labeling refers to  
(a) Non-vegetarian      (b) Vegetarian      (c) Unadulterated      (d) Adulterated
- 5 AOAC stands for:  
(a) Association of Outstanding Analytical Chemists      (b) American Organization of Analytical Chemists  
(c) Association of Official Analytical Chemists      (d) Analysts Organization for Associated Chemists
- 6 Most common group of fungal toxins found in agricultural crops  
(a) Melamine      (b) Patulin      (c) Saffrole      (d) Aflatoxin
- 7 Insect infestation in food grains leads to accumulation of  
(a) Ascorbic acid      (b) Lactic acid      (c) Uric acid      (d) Aflatoxin

**State whether True/False**

- 8 The alcoholic beverage obtained from coconut sap after fermentation is known as Neera.
- 9 Malathion and Parathion are the most common fungicides used for agricultural crops
- 10 The prevention of Food Adulteration act enacted in 1954

**II Write Short notes on any FIVE of the following**

**(5x2=10)**

- 1 Define food quality
- 2 SOP
- 3 Principles of ISO
- 4 Biological hazards
- 5 List some Food safety acts
- 6 Physical Contaminants
- 7 Food additives

**P.T.O**

**III Answer any FIVE of the following.**

**(5x4=20)**

- 1 Physiochemical properties of foods.
- 2 Concepts and principles of Codex Alimentarius.
- 3 Types of Hazards and safety measures for them.
- 4 Traceability in food chains.
- 5 Concept of quality assurance and SOP
- 6 Packaging and Labeling of foods.
- 7 Role of FSSAI in food quality.

**IV Answer ANY ONE of the Following**

**(1x10=10)**

- 1 Principles, methodologies and applications of HACCP in food industries.
- 2 Organic food with illustrations and discuss why there is a growing demand towards organic foods.

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