Reg.No. \_\_\_\_\_\_\_\_\_\_\_\_



**UNIVERSITY**

(Karunya Institute of Technology & Sciences)

(Declared as Deemed-to-be University under Sec.3 of the UGC Act, 1956)

**Supplementary Examination – June – 2017**

|  |  |  |  |
| --- | --- | --- | --- |
|  |  |  |  |
| **Code :** | **14FP2018** | **Duration :** | **3hrs** |
| **Sub. Name :** | **FOOD SAFETY REGULATIONS** | **Max. marks :** | **100** |

**ANSWER ALL QUESTIONS (5 x 20 = 100 Marks)**

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| Q. No. | Sub Div. | Questions | Course  Outcome | Marks |
| 1. | a. | Define the term “Ex-Officio” with relavant example. | CO2 | 5 |
| b. | Formulate a label for a Ready to Eat Mango Beverage developed at the Food Processing & Training Centre, Karunya University w.r.t to the consumer’s perspective. | CO3 | 15 |
| (OR) | | | | |
| 2. | a. | List any 5 Scientific Panels under the FSSA, 2006. | CO2 | 5 |
| b. | Anticipate the different labeling considerations to be taken into account while designing a label for products to be sold within the European Union as per the manufacturer’s perspective. ***(Cover all statutory requirements and guidelines while evaluating the label)*** | CO3 | 15 |
| 3. | a. | Summarise the role and objectives of AGMARK (All Grade Prescriptions, Powers & Penalties to be discussed). | CO2 | 15 |
| b. | Define the term “Due Diligence” w.r.t Food Labelling. | CO1 | 5 |
| (OR) | | | | |
| 4. |  | Time line the existence and the demise of the ICGFI, highlighting its breakthrough achievemts. | CO2 | 20 |
| 5. | a. | List out the parts of the Annual report submitted by the CEO of FSSAI to the Central Government. | CO1 | 5 |
| b. | Resonstruct the Operational structure of the Food Safety & Standards Authority of India. | CO3 | 15 |
| (OR) | | | | |
| 6. | a. | State the basic difference between an unsafe and misbranded. | CO1 | 5 |
|  | b. | Summarise the Guidelines for drinking water as per BIS. (Product Description, Sampling Technique and Production Principles to be defined) | CO3 | 15 |
| 7. |  | List the CCPs in the below mentioned flowchart for production.of Mango Beverage. Defend your selection of CCPS based on the Decision Tree Method.  03芒果菠萝.jpg03芒果菠萝.jpg | CO3 | 20 |
| (OR) | | | | |
| 8. |  | Role-play the various tasks that are done prior to conducting a Hazard analysis while implementing a HACCP Programme at any Food Industry | CO3 | 20 |
|  | | **Compulsory:** |  |  |
| 9. | a. | Paraphrase the functions of the different organs of WHO. | CO2 | 10 |
| b. | Summarise the role of Codex Alimentarius in the development of World Food Regulations. | CO2 | 10 |

ALL THE BEST