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



**UNIVERSITY**

(Karunya Institute of Technology & Sciences)

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

**End Semester Examination – April/May – 2017**

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

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

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| Q. No. | Sub Div. | Questions | Course  Outcome | Marks |
| 1. | a. | Identify the correct way of dating scheme to be used in labels as per EU legislation? Justify your choice.   |  |  | | --- | --- | | **beefselllabel.gif** | **article-1384647-0BE7332E00000578-490_233x266.jpg** | | **Label A** | **Label B** | | CO2 | 2 |
| b. | What are the challenges faced while designing labels as per consumer perspective? | CO2 | 3 |
| c. | Design a label for a unique product developed at the Food Processing & Training Centre, Karunya University w.r.t to the consumer’s perspective. ***(Label should cover all the needs of the* Consumer*)*** | CO3 | 15 |
| (OR) | | | | |
| 2. | a. | Identify the correct way of representation of the **“*nutrient value”*** as per EU legislation? Justify your choice.   |  |  | | --- | --- | | **sf_09nutrition.jpg** | **sf_09nutrition.jpgsf_09nutrition.jpg** | | **Label A** | **Label B** | | CO2 | 2 |
| b. | Recognise the factors that increase consumer appeal beyond wants and needs that influence their purchase on inspection of label. | CO1 | 3 |
| c. | Illustrate 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. | a. | Discriminate between a “guideline” and a “regulation” (example is a must). | CO1 | 5 |
| b. | Recognise the exemplelary service of ICGFI in regulating and popularizing the use of irradiation for food preservation. | CO2 | 15 |
| 5. | a. | List out the parts of the Annual report submitted by the CEO of FSSAI to the Central Government? | CO1 | 4 |
| b. | Differentiate between the Scientific panel and the Scientific Committee. | CO2 | 6 |
| c. | Recollect the unique functions of the CEO of the FSSAI. | CO2 | 10 |
| (OR) | | | | |
| 6. | a. | State the basic difference between an adulterant and contaminant. | CO1 | 4 |
| b. | List the regulations for water as prescribed by the [Bureau of Indian Standards](http://www.bis.org.in/) (BIS) | CO2 | 2 |
| c. | Summarise the guidelines for drinking water as per BIS. (Product Description, Sampling Technique and Production Principles to be defined) | CO3 | 14 |
| 7. |  | List the CCP’s in the below mentioned flowchart for Ketchup production. Defend your selection of CCP’s based on the Decision Tree Method  the-pictures-below-show-how-tomato-ketchup-is-madesummarize-the.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 food standards. | CO2 | 10 |

ALL THE BEST