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

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**End Semester Examination – Nov/Dec – 2018**

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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. | Describe the provisions of AGMARK and its various powers and liabilities of pursuants of the AGMARK grading system. | CO1 | 10 |
| b. | Recall the accomplishement of the ICGFI with timeline. | CO2 | 10 |
| (OR) | | | | |
| 2. | a. | Draw an organizational chart of the FSSAI and describe the functions of the subsidiary bodies of the FSSAI. | CO2 | 15 |
| b. | Distinguish between substandard and misbranded products as per the FSSA, 2006. | CO1 | 5 |
|  |  |  |  |  |
| 3. | a. | Recognise the regulatory bodies of FPO & MMPO and its relevance to the new food safety system | CO2 | 10 |
| b. | Recall the scant provisions given in GATT aggrements that enabled it to work as a “de facto” organization? In other terms, how did GATT work during a period when most of the countries had not signed the 2nd part of the WTO aggrements? | CO2 | 10 |
| (OR) | | | | |
| 4. | a. | Reconstruct the essential requirements of labeling of Irradiated Foods? | CO3 | 10 |
| b. | Reconstruct the essential requirements of labeling of Genetically Modified Foods? | CO3 | 10 |
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| 5. | a. | Interpret the consumer’s perspective while looking at a label that is specifically designed for the EU sector? | CO3 | 10 |
| b. | Summarise the term “Due Diligence” w.r.t to Labelling regulations | CO2 | 10 |
| (OR) | | | | |
| 6. | a. | Enumerate the seven principles of HACCP. | CO1 | 10 |
| b. | In a given product/process flow chart that has a detailed control measure and limit description, how can we identify a CCP from a CP *(Draw the process flowchart for any fruit based product and use the technique you have recommended into atleast 1 CP and 1 CCP in the flowchart that you have drawn).* | CO1 | 10 |
|  |  |  |  |  |
| 7. | a. | At the start of setting up a HACCP system for a specific product, what could be the necessary pre-requisites? List the minimum technical personnel required for a proper HACCP team. | CO2 | 10 |
| b. | In terms of choosing the right HACCP Plan, what are the different HACCP Plans that a manufacturer use while designing his HACCP system. Give industrial examples for the different plans available. | CO3 | 10 |
| (OR) | | | | |
| 8. | a. | Summarise the process technology used in the manufacture and packaging of bottled drinking water as prescribed by the BIS regulations. | CO2 | 15 |
|  | b. | Recall sampling of source of water as per BIS directive to water manufacturing units. | CO2 | 5 |
|  | |  |  |  |
|  | | **Compulsory**: |  |  |
| 9. |  | In accordance to the Bureau of Indian Standards (BIS) what can be the possible sources of water that can be used in the manufacture of packaged drinking water? What are the possible chemical and microbiological hazards in the sources of drinking water? Recall the various packaging materials that are allowed to be used in the manufacture of packaged or bottled drinking water as per BIS. | CO2 | 20 |