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



**End Semester Examination – Nov/Dec– 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 relevant example. | CO2 | 5 |
| b. | Design a label for a Ready to Serve Amla 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 unique functions of the Scientific Panel and Scientific Committee 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. | Summaries 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. |  | Highlight the breakthrough achievements of ICGFI and the continued work covered by its successor organization for regulation of Irradiated Foods. | 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. | Reconstruct the Operational structure of the Food Safety & Standards Authority of India. | CO3 | 15 |
| (OR) | | | | |
| 6. | a. | Recall the protocol followed by the FSSAI & relevant state bodies during an outbreak of Food Hazard within a specific area under its control. | CO1 | 5 |
| b. | Summaries 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 a mixed fruit beverage developed from mango and pineapple. Defend your selection of CCPS based on the Decision Tree Method. | CO3 | 20 |
|  |  | 03芒果菠萝.jpg  03芒果菠萝.jpg | | |
| (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. | Summaries the role of Codex Alimentarius in the development of World Food Regulations. | CO2 | 10 |

ALL THE BEST