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



**End Semester Examination – Nov / Dec – 2019**

|  |  |  |  |
| --- | --- | --- | --- |
|  |  |  |  |
| **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. | Describe the format used to set the commodity standards as set out in the Procedural Manual of the Codex Alimentarius Commission. | CO1 | 10 |
| b. | Describe the functions and responsibilities of WHA. | CO2 | 10 |
| **(OR)** | | | | |
| 2. | a. | Draw a flow chart with timespan that outlines how a TBT measure become permanent standard as part of the TBTs objective of transparency. | CO1 | 4 |
| b. | Paraphrase the structure of World Health Organization and its functions all the way down to the functions of Collaborative Centres. | CO1 | 10 |
|  | c | Restate the functions and Responsibilities of ICGFI. | CO2 | 6 |
|  |  |  |  |  |
| 3. | a. | Discuss the functions of a CEO, FSSA. | CO2 | 4 |
| b. | Paraphrase how the term “Due Diligence” protects manufacturers rights against litigations. | CO1 | 6 |
|  | c | Explain the roles and responsibilities of Food safety Officer. |  | 10 |
| **(OR)** | | | | |
| 4. | a. | Illustrate functioning of Scientific Panel, Scientific Committees and Central Advisory Committee. Also note the structure of FSSAI. | CO2 | 15 |
| b. | Explain the Licensing and Registeration procedure of a Food Business Operator. | CO3 | 5 |
|  |  |  |  |  |
| 5. | a. | Paraphrase the consumer needs that a Munufacturer should be mindful of while developing labels. | CO2 | 10 |
| b. | List the statutory requirements that has to be followed by manufacturers vying the UK Markets and give its importance. | CO1 | 10 |
| **(OR)** | | | | |
| 6. |  | Describe the guidelines followed by GMO food manufacturers in EU. | CO1 | 20 |
|  |  |  |  |  |
| 7. |  | List the CCP’s in the below mentioned flowchart for cheese production. Defend your selection of CCP’s based on the Decision Tree Method.  Image result for ielts writing task 1 milk pasteurization procedure | CO3 | 20 |
|  |  |  |  |  |
| **(OR)** | | | | |
| 8. | a. | Describe the principles of HAACP and how HACCP functions in practice. | CO1 | 10 |
| b. | Summarize on the 3 approaches used for planning HACCP Project, with relevant examples for each process. | CO3 | 10 |
|  | | **Compulsory**: |  |  |
| 9. | a. | Illustrate the application of ISO22000 Food Safety Management system to a sausage line. | CO1 | 10 |
| b. | Summarize the general considerations and principles followed for quality of drinking water as per FDA. | CO3 | 10 |