


Name:			
Enrolment No:			
UPES End Semester Examination, December 2024			
Course: Food Safety, Law and regulations & IPR		Semester: III	
Program: B.Tech. Food Technology		Duration: 3 Hours	
Course Code: HSFT4014		Max. Marks: 100	
Instructions: All Questions are compulsory			
SECTION A			
S. No.	Short answer questions/ MCQ/T&F (20Qx1.5M= 30 Marks)	Marks	CO
Q1	What is IPR?	1.5	CO1
Q2	Differentiate between the fortification and enrichment.	1.5	CO1
Q3	Define additive along with suitable examples.	1.5	CO4
Q4	Enlist the examples of biological hazards in food industry.	1.5	CO1
Q5	Define copyright.	1.5	CO5
Q6	Differentiate between traceability and trackability.	1.5	CO1
Q7	Expand FSIS.	1.5	CO4
Q8	FSMS should be implemented by the food businesses to provide assurance of food safety? a) True b) False	1.5	CO1
Q9	Irradiation causes undesirable flavour changes in dairy products. a) True b) False	1.5	CO4
Q10	The use of information and ideas protected by IPR are of a) Cultural value b) Social value c) Commercial value d) Moral value	1.5	CO1
Q11	Rice is fortified with which nutrient. a) Vitamin A and Vitamin D a) Iron, Folic acid and Vitamin B ₁₂ b) Folic acid, Vitamin B ₁₂ and Vitamin D c) Vitamin A, Iron and Vitamin C	1.5	CO1
Q12	What is the example of physical hazard? a) Metal b) Wood c) Stone d) All of the above	1.5	CO5

Q13	Which of the following is incorrect in context of trademark? a) The term of registration of a trademark is 10 years b) GAP is a systematic and proactive approach designed to ensure food safety. c) It prevents imitation of the offering d) Registration of a trademark is mandatory in India.	1.5	CO5
Q14	What is the full form of RUCO? a) Repurpose Used Cooking Oil b) Re Used Cooking Oil c) Reduced Cooking Oil d) Restricted Use of Cooking Oil	1.5	CO1
Q15	What is Food intolerance? a) Adverse reaction of food in which body's immune system is not involved b) Adverse reaction of food in which body's immune system is involved c) It is a metabolic disorder d) All of the above	1.5	CO5
Q16	What is GLP?	1.5	CO5
Q17	What do you mean by Codex Alimentarius Commission?	1.5	CO1
Q18	What do you understand by pesticides? Give suitable examples.	1.5	CO5
Q19	Moisture retention agents are called	1.5	CO1
Q20 is a systematic and preventive approach designed to ensure food safety.	1.5	CO5
SECTION B (4Qx5M=20 Marks)			
1	Describe about the sanitary and hygienic practices in food industry.	5	CO3
2	Differentiate between the food allergens and toxins along with suitable examples.	5	CO4
3	Discuss the different applications of high pressure in food processing industry.	5	CO1
4	Write a short note on role of food preservation in food safety.	5	CO2
SECTION C (2Qx15M=30 Marks)			
1	a) What is HACCP? Explain the different principles involved in the HACCP and their applications in food industry. (10 marks) b) Discuss about the microwave processing and its applications (5 marks)	15	CO3
2	a) What are hazards? Discuss the different types of hazards and explain their significance in identifying critical control points. (10 marks) b) Write short note on ISO standards (5 marks)	15	CO2
SECTION- D (2Qx10M=20 Marks)			
1	What is intangible property? Differentiate between the patent, trademark, copyright, and trade secret.	10	CO5
2	Define Total Quality Management. Discuss Good Manufacturing Practices and Good Hygiene Practices with their roles in maintaining a food safety management system.	10	CO4