


Name:			
Enrolment No:			
UPES End Semester Examination, December 2024			
Course: Food Safety, Law and Regulations Program: B.Tech. Food Technology Course Code: HSFT4001		Semester: VII Duration: 3 Hours 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	Define – Food standards.	1.5	CO1
Q2	Differentiate between the food adulterants and food additives with the suitable example.	1.5	CO1
Q3	Define enrichment. Give example.	1.5	CO1
Q4	List out the safety aspects of food processing waste.	1.5	CO7
Q5	Define Cross contamination.	1.5	CO4
Q6	What is risk assessment?	1.5	CO6
Q7	List the sanitizing agents.	1.5	CO1
Q8	Pectinase is the primary enzyme used to clarify fruit juices. (a-True, b-False)	1.5	CO1
Q9	All free radicals have in their orbitals. a) Paired valence electron b) Unpaired valence electrons c) No valence electron d) None of the above	1.5	CO1
Q10	Which one of the following are sphere-shaped bacteria occurring in clusters similar to a bunch of grapes? a) <i>Salmonella</i> b) <i>Campylobacter</i> c) <i>Staphylococci</i> d) <i>Pseudomonas</i>	1.5	CO3
Q11	Fill in the blank:..... is a powerful chemical that is released during allergic reactions. a) Histamine a) Cysteine b) Methionine c) Histidine	1.5	CO4
Q12	What is the example of physical hazard? a) Glass	1.5	CO4

	<ul style="list-style-type: none"> b) Dirt c) Stone d) All of the above 		
Q13	<p>Which of the following bacteria produces alpha toxin?</p> <ul style="list-style-type: none"> a) <i>Salmonella typhi</i> b) <i>Listeria monocytogenes</i> c) <i>Clostridium perfringens</i> d) <i>Toxicoplasma gondii</i> 	1.5	CO4
Q14	<p>Identify the most used chemical preservative in food.</p> <ul style="list-style-type: none"> a) Sodium Benzoate b) Sodium Bromide c) Potassium Permanganate d) Sodium Phosphate 	1.5	CO1
Q15	<p>Foods are processed using high-pressure technology, gamma irradiation, high electric field pulse and thermosonication.</p> <ul style="list-style-type: none"> a) Minimally processed foods b) UHT processed foods c) Aseptically processed foods d) None of the above 	1.5	CO4
Q16	<p>Which of the following is not an artificial sweetener?</p> <ul style="list-style-type: none"> a) Saccharin b) Sodium cyclamate c) Butylated hydroxyanisole d) Acesulfame 	1.5	CO1
Q17	Provide an example of triose sugar.	1.5	CO1
Q18	What do you mean by misbranded food? Give examples.	1.5	CO6
Q19	What is Food Safety Management System.	1.5	CO1
Q20	Provide the Full form of ADI.	1.5	CO1
SECTION B (4Qx5M=20 Marks)			
1	Explain the food safety hazards and contaminations with suitable examples.	5	CO2
2	What are mycotoxins? Discuss the different types of hazards and their significance in total quality management within the food industry.	5	CO4
3	Discuss the various applications of high-pressure processing in food processing industry.	5	CO6
4	Write a short on Food safety regulations and standards.	5	CO1
SECTION C (2Qx15M=30 Marks)			
1	<ul style="list-style-type: none"> a) What is radura? Explain the various food applications of irradiation. (6 marks) b) Discuss about the different factors effecting the food spoilage. (5 marks) c) Write short note on the food as a source of nutrients. (4 marks) 	15	CO5

2	a) What is evaporation? Discuss the role of food preservation in food safety along with examples. (8 marks) b) Discuss the various methods to prevent and control microbiological and chemical hazards. (7 marks)	15	CO4
SECTION- D (2Qx10M=20 Marks)			
1	What is GMP? Explain about the principles of HACCP with the flowchart.	10	CO7
2	Define pasteurization. Describe various thermal processing methods and discuss their issues in food safety.	10	CO3