

Name:

Enrolment No:

UNIVERSITY OF PETROLEUM AND ENERGY STUDIES
End Semester Examination, July 2020

Course: Ethics and Food Laws

Semester: IInd

Program: B.Sc. (Food, Nutrition and Dietetics)

Course Code: HSCC1010

Time 03 hrs.

Max. Marks: 100

Instructions: Read the paper carefully. All sections are compulsory

Multiple Choice Questions/True or False/ Fill in the blanks/ Multiple answer questions

S. No.	Each question carries one mark. (100 Questions)	Marks	CO
1.	The names of ingredients are listed on label by their descending order of their composition by weight or volume. A. TRUE B. FALSE	1	CO3
2.	The declaration of best before date for consumption should be included on the label of wines or liquors. A. FALSE B. TRUE	1	CO3
3.	The selection of food additives for food products are governed by _____ regulations.	1	CO3
4.	Which schedule of the Food Safety and Standards (Licensing and Registration of Food Businesses) Regulations 2011 consists of list of businesses for which licenses shall be granted by the Central Licensing Authority? A. Schedule 1 B. Schedule 2 C. Schedule 3 D. Schedule 4	1	CO3
5.	List of food additives recommended for food production is given in _____ of Food Safety and Standards (Food Products Standards and Food Additives) Regulations 2011. A. Schedule 2 B. Schedule 1 C. Appendix A D. Appendix B	1	CO3
6.	How many days before the expiry date of food business license, one should apply for the renewal of licenses, ideally? A. 15 B. 30 C. 10 D. 60	1	CO3
7.	Which of the following are the functions of food analysis laboratories? Select all possible answers. A. Draw a food sample from imported consignment B. Send a food sample and check its label for necessary information C. Conduct food analysis as per instructions of Food Authority D. Send a report of food analysis to appropriate Food Authority E. Issue no objection certificate or non-conformance report	1	CO3

8.	The importer of the food products should register with_____. A. Director General of Food Busines B. Central Licensing Authority C. State Licensing Authority D. Director General of Foreign Trade	1	C03
9.	The food product having shelf life less than 7 days, the label of such product should mention _____, regarding expiry date. A. month and year of manufacture B. date, month and year of manufacture C. Use by date D. None of the above	1	C03
10.	Which of the following products is exempted for the display of the nutritional information on the label? A. Nutritional products for infants B. Food for immediate consumption such as food served in hospitals C. Beverages D. Bakery Products	1	C03
11.	In a case of suspension or cancellation of license, an applicant can entitle for a compensation or refund of fee(s) paid in respect of the application for license or renewal thereof. A. FALSE B. TRUE	1	C03
12.	Which Schedule of the Food Safety and Standards (Licensing and Registration of Food Businesses) Regulations 2011 provides the details of fees applicable for Grant/ Renewal of License? A. Schedule 1 B. Schedule 2 C. Schedule 3 D. Schedule 4	1	C03
13.	The license of the food business will stand cancelled in which of the following conditions? (Select all the appropriate answers) A. Food Business Operator failed to comply the regulations and guidelines B. The premises of food business is not inspected by the authority C. The license for food business is not renewed. D. No improvement was observed by authority after improvement notice	1	C03
14.	Animals used for meat production has to undergo either ante-mortem or post-mortem inspection. A. FALSE B. TRUE	1	C03
15.	What is the minimum limit for sucrose content for refined sugar as per Food Safety and Standards (Food Products Standards and Food Additives) Regulations 2011? A. Not less than 99 per cent by weight B. Not less than 99.5 per cent by weight C. Not more than 99 per cent by weight D. Not more than 99.5 per cent by weight	1	C03
16.	The cream, which contains less than 25 per cent of milk fat, is prohibited for sale. A. TRUE B. FALSE	1	C03
17.	Different formats of forms and their purpose, prescribed by Food Safety and Standards (Import) Regulations, 2017. A. Form 1 1. Visual inspection format B. Form 2 2. No objection certificate C. Form 3 3. Non-conformance report D. Form 4 4. Report of laboratory analyst	4	C03
18.	Which of the following statement is correct regarding the similarity between drug and dietary supplement? A. Bothe of them compulsorily require approval from Food and Drug Administration.	1	C05

	<p>B. Both of them can affect the structure and function of the body.</p> <p>C. Both of them can be used for diagnosis and treatment of the disease.</p> <p>D. Clinical trials are compulsory for both before marketing.</p>		
19.	<p>The co-relation between food substance and its use in specific conditions is given. Which of them is related to structure and function claims?</p> <p>A. Calcium and osteoporosis</p> <p>B. Sodium and hypertension</p> <p>C. Dietary lipids and cancer</p> <p>D. calcium and formation of strong bones</p>	1	C05
20.	<p>β-carotene is a _____.</p> <p>A. Food supplement</p> <p>B. Dietary supplement</p> <p>C. Phytochemical</p> <p>D. Functional Food</p>	1	C05
21.	<p>Which of the following is not from plant origin?</p> <p>A. Cellulose</p> <p>B. Linoleic acid</p> <p>C. Capsaicin</p> <p>D. Ascorbic acid</p>	1	C05
22.	<p>Iodine is required for proper functioning of _____.</p> <p>A. Thyroid gland</p> <p>B. Pituitary gland</p> <p>C. Adrenal gland</p> <p>D. Lacrimal Gland</p>	1	C05
23.	<p>Which mineral acts as a necessary component of Vitamin B12 coenzyme?</p> <p>A. Iodine</p> <p>B. Cobalt</p> <p>C. Selenium</p> <p>D. Chromium</p>	1	C05
24.	<p>The vitamin necessary for healthy teeth and gums is _____.</p> <p>A. Vit. C</p> <p>B. Vit. B2</p> <p>C. Vit. B6</p> <p>D. Vit B12</p>	1	C05
25.	<p><i>Lactobacillus</i> is an example of ____.</p> <p>A. Functional food</p> <p>B. Prebiotics</p> <p>C. Dietary supplement</p> <p>D. Probiotics</p>	1	C05
26.	<p><i>Inulin</i> is an example of ____.</p> <p>A. Probiotics</p> <p>B. Dietary supplement</p> <p>C. Prebiotics</p> <p>D. Functional food</p>	1	C05
27.	<p>The nondigestible substances that provide a beneficial physiological effect for the host by selectively stimulating the favorable growth of a limited number of indigenous bacteria are called as ____.</p> <p>A. Probiotics</p> <p>B. Prebiotics</p> <p>C. Dietary supplement</p> <p>D. Functional food</p>	1	C05
28.	<p>Which of the following pharmacological action is not related to the aloe vera?</p> <p>A. Anti-inflammatory</p> <p>B. Emollient</p> <p>C. wound healing</p> <p>D. Antithrombotic</p>	1	C05

29.	The labelling, presentation and advertisement of nutraceutical can claim that the nutraceutical has the property of preventing, treating or curing a human disease. A. FALSE B. TRUE	1	C05
30.	Scientific data is not required if the nutraceutical is prepared using ingredients specified in Food Safety and Standards (Nutraceuticals) Regulations, 2016. A. TRUE B. FALSE	1	C05
31.	Select all the correct statements related to nutraceuticals. A. The nutraceuticals shall provide a physiological benefit and help maintain good health. B. A food business operator may extract, isolate and purify nutraceuticals from food or non-food sources. C. The quantity of nutrients added where applicable, shall not exceed the recommended daily allowance. D. Approval for manufacture or sale of nutraceutical is not at all required in India. E. Advisory warnings are not required to display on the label of nutraceuticals.	1	C05
32.	Any modified food or ingredient that may provide a benefit beyond the traditional nutrients it contains is known as _____. A. Functional food B. Dietary supplement C. Nutraceutical D. Phytochemical	1	C05
33.	Which of the following statement is the identification and exclusively related to food with added prebiotic ingredient? A. Label should display an advisory warning 'NOT FOR MEDICINAL USE'. B. No food business operator shall use additives in the preparations except those specified in Schedule VA to Schedule VF. C. It contains prebiotics only those specified in Schedule VIII. D. It contains prebiotics only those specified in Schedule VII.	1	C05
34.	Match the schedules of Food Safety and Standards (Health Supplements, Nutraceuticals, Food for Special Dietary Use, Food for Special Medical Purpose, Functional Food and Novel Food) Regulations, 2016 and their descriptions. A. Schedule VI 1. List of amino acids and other nutrients B. Schedule VII 2. List of prebiotic compounds C. Schedule VIII 3. List of strains as probiotics (live micro-organisms) D. Schedule II 4. List of ingredients as nutraceuticals	4	C05
35.	Functions of National Biotechnology Regulatory Authority (NBRA) are related to _____. A. Agriculture products and transgenic crops B. Pharmaceuticals, drugs and industrial products C. Transgenic foods and feed D. All of the above	1	C04
36.	First generation of genetically modified plants are featured by _____. (Select all the possible answers) A. Toluene to herbicides B. Enhanced nutritional value C. Resistance to pests D. Enhanced ability to resist abiotic stresses	1	C04
37.	What is the salient feature of second generation of modified plants? A. Resistance to insects B. Enhanced levels of proteins C. Resistance to pests D. Enhanced ability to resist abiotic stresses	1	C04
38.	What is the salient feature of third generation of modified plants? A. Resistance to insects B. Enhanced levels of proteins C. Resistance to pests	1	C04

	D. Enhanced ability to resist abiotic stresses		
39.	The process gene modification, which results in change in the process of natural catabolism, is called as _____. A. Gene shifting B. Gene splicing C. Gene silencing D. Gene insertion	1	CO4
40.	MA Which of the following processes are employed for genetic modification? (Select all the possible answers) A. Gene addition B. Gene insertion C. Gene silencing D. Gene splicing	1	CO4
41.	What is gene silencing? A. Addition of intended gene to natural genome of crop B. Reshuffling of original genes of crop C. Deletion of unintended gene from natural genome of crop D. Modification of gene which can change process of catabolism	1	CO4
42.	Which of the following statements are correct regarding the benefits of genetically modified crops? (Select all the possible answers) A. Provides longer shelf-life to agricultural products B. Enhanced taste and qualities of food C. Can provide the ability to resist environmental stress D. Can provide health and medical benefits	1	CO4
43.	Gene transfer from genetically modified food to the microflora of gastro-intestinal tract is not a potential risk of using genetically modified food. A. FALSE B. TRUE	1	CO4
44.	Gene reshuffling can also be used for genetic modification of crops. A. TRUE B. FALSE	1	CO4
45.	Anti-nutrient such as phytoestrogen can lead to _____ in sheep and cattle. A. Decrease availability of zinc B. Decrease availability of phosphorus C. Allergy D. Infertility	1	CO4
46.	The substances, which interfere with the utilization of nutrients after their ingestion, are called as _____. A. Dietary supplement B. Functional food C. Antinutrients D. None of the above	1	CO4
47.	Which anti-nutrient is responsible for allergies in sheep and cattle? A. Glucinin B. Phytic acid C. Phytoestrogen D. All of the above	1	CO4
48.	Genetic modifications in crops always beneficial to human beings. A. FALSE B. TRUE	1	CO4
49.	Which of the following act governs all regulatory requirements for biotechnology based activities including human healthcare? A. Environment Protection Act B. Food Safety and Standard Regulations C. Drugs and Cosmetics Act	1	CO4

	D. Pharmacy Act		
50.	The safety-related aspects of ongoing research and activities involving genetically engineered organisms is reviewed and monitored by _____ in India. A. Recombinant DNA Advisory committee B. Review Committee on Genetic Manipulation C. Institutional Bio-safety Committee D. Animal Ethical Committee	1	CO4
51.	The microorganisms/animals/plants species should be used in biotechnology in a way that their biodiversity is maintained . A. TRUE B. FLASE	1	CO4
52.	What is the peculiarity of BT cotton? A. Pest resistant cotton variety B. Draught resistant cotton variety C. Rich in nutrient D. Enhanced cotton fiber strength	1	CO4
53.	Which of the following statements are relevant to the economic benefits of use of genetically modified crops? A. Can increase per capita production B. Enhanced nutritional value C. Longer shelf-life eventually results in less agriculture waste D. Enhanced taste and quality	1	CO4
54.	Which was the first transgenic cereal crop, released commercially? A. Bt Cotton B. Bt Maize C. Bt Wheat D. Bt Soyabean	1	CO4
55.	Codex Alimentarius Commision was established jointly by Food and Agricultural Organization and _____ .	1	
56.	EFSA stands for _____ .	1	
57.	FSSAI is an autonomous body established under the Ministry of _____ .	1	
58.	ISO _____ is to harmonize the requirement for food safety management on a global level.	1	
59.	Indian Goverment had passed the _____ that overrides all other related food laws.	1	
60.	The headquarters of Food and Agricultural Organization is located in_____ A. London B. Geneva C. Rome D. Australia	1	
61.	What is the meaning of Food and Agricultural Organization Latin motto, “Fiat Panis”? A. Let there be food B. Let there be bread C. Let there be food D. Let there be agriculture	1	
62.	Name of the organization, which is also the member of Food, and Agricultural Organization. A. WHO B. IMF C. World food programme D. European Union	1	
63.	FSSAI has launched which logo for fortified foods. A. Circle with an F and a +sign with a ring B. Square with an F and a +sign with a ring	1	

	<p>C. Rectangle with an F and a +sign with a ring</p> <p>D. None of the above</p>		
64.	<p>FSSAI has set up a scientific panel on _____.</p> <p>A. Boosting production and consumption of fortified foods</p> <p>B. Final regulations on food fortification</p> <p>C. Preparing strategies to address malnutrition</p> <p>D. All of the above</p>	1	
65.	<p>What does FSS stand for?</p> <p>A. Food Secure and Safe</p> <p>B. Food set and sound</p> <p>C. Food Safety and Security</p> <p>D. Food sour and sign</p>	1	
66.	<p>What is HACCP system for?</p> <p>A. A systematic analysis of all steps and regular monitoring of the control points</p> <p>B. Physical, Chemical and Biological Hazards</p> <p>C. Identifying the CCPs, including their location, procedure and process</p> <p>D. Accurately monitoring food hygiene hazards</p>	1	
67.	<p>Coffee is adulterated with _____ .</p> <p>A. Mustard seeds</p> <p>B. Ghee</p> <p>C. Saw Dust</p> <p>D. Chicory</p>	1	
68.	<p>How many acts are repealed by Food Safety and Standards act, 2006?</p> <p>A. 8</p> <p>B. 6</p> <p>C. 10</p> <p>D. 7</p>	1	
69.	<p>FSSAI is located in 5 regions with head office located at_____.</p> <p>A. Banglore</p> <p>B. Delhi</p> <p>C. Chennai</p> <p>D. Hyderabad</p>	1	
70.	<p>It is a clause that the writing on the label of the container has not to be clear.</p> <p>A. FALSE</p> <p>B. TRUE</p>	1	
71.	<p>Framing of Regulations to lay down the Standards and guidelines in relation to articles of food and specifying appropriate system of enforcing various standards thus notified. Is this function related FSSAI.</p> <p>A. TRUE</p> <p>B. FALSE</p>	1	
72.	<p>The main objective of CCASIA is to promote mutual communication among the Asian members as well as to develop regional standards for certain food products.</p> <p>A. TRUE</p> <p>B. FALSE</p>	1	
73.	<p>What are the objectives of Codex alimentarius Commission?</p> <p>A. To protect the health of consumer</p> <p>B. To ensure fair practice in the education</p> <p>C. To publish the standard</p> <p>D. To promote education</p>	1	
74.	<p>Currently the Codex Alimentarius Commission has 180 Codex Members made up of 169 Member Countries and 1 Member Organization (The European Union).</p> <p>A. FALSE</p> <p>B. TRUE</p>	1	
75.	<p>Meat Food Products Order, 1973 comes under FSS, 2006.</p> <p>A. TRUE</p> <p>B. FALSE</p>	1	

76.	The work of EFSA covers all matters with a direct or indirect impact on food and feed safety, including _____ . A. Education B. Plant protection C. Animal health D. Entertainment	1	
77.	What are the key principles in standard development of International Organization for Standardization ? A. ISO standards respond to a need in the market B. ISO standards are framed agriculture students C. ISO standards are developed by local bodies D. ISO standards are based on global expert opinion	1	
78.	International Organization for Standardization develops and publishes standards for fields which include_____. A. Forest and wild life B. Agriculture C. Irrigation water D. Healthcare technology	1	
79.	International Organization for Standardization is a _____. A. Private firm B. Largest standards organization in world C. Non governmental organization D. Local body in USA	1	
80.	RASFF enables information to be shared efficiently between which of its members. A. North Korea B. EU member state C. Japan D. EFSA	1	
81.	The goals of the European Union are _____. A. Promote peace, its values and the well-being of its citizens B. Education to all citizen C. Promote peace, its values and the well-being of its citizens D. Provide food to all	1	
82.	What does FDA regulate? A. Bakery products B. Infant formula C. Dietary supplements D. Ice-creams	1	
83.	What is the motto of European Food Safety Authority? A. Ensuring education in European country B. Health safety of Asian people C. Committed to ensuring that Europe's food is safe D. Ensuring assess to right to equal food in European countries	1	
84.	What is the full form of RASFF? A. Rapid Alert System for Food and Feed B. Run alert system for food and feed C. Rapid alert system for food and fodder D. Rapid action system for food and flora	1	
85.	It is mandatory for all manufacturer of fruit and vegetable to obtain a licence under which act_____. A. Prevention of Food Adulteration Act, 1954 B. Meat product order (MPO),1973 C. Fruit product order(FPO), 1955 D. Milk and Milk Product order,1992	1	
86.	International Standards are thought to bring many benefits such as_____. A. Increase the fuel and food cost B. Increasing customer satisfaction with improvements in safety and quality	1	

	<p>C. Cutting costs through improvement in systems and processes</p> <p>D. Promote aquaculture and agriculture</p>		
87.	<p>FSSAI issues which type of license based on nature of food business and turnover _____</p> <p>A. Zone License</p> <p>B. Central License</p> <p>C. National License</p> <p>D. State License</p>	1	
88.	<p>Who is the director general of the Food and Agricultural Organization of UN?</p> <p>A. QU Dang</p> <p>B. QUE Dong</p> <p>C. QU Dongyu</p> <p>D. QU Donglas</p>	1	
89.	<p>When products and services conform to International Standards consumers can have confidence that they are_____ .</p> <p>A. Poor quality</p> <p>B. Cheap</p> <p>C. Safe</p> <p>D. Reliable</p>	1	
90.	<p>The CAC contribute to the safety, quality and fairness of this international food trade by providing _____ .</p> <p>A. Guidelines</p> <p>B. Awareness</p> <p>C. Penalty</p> <p>D. Code of practice</p>	1	
91.	<p>Who is the current president of International Organization for Standardization ?</p> <p>Eddy Njoroge</p> <p>Eddy Ngoroge</p> <p>Addy Njoroge</p> <p>Addy Njorgage</p>	1	
92.	<p>International Organization for Standardization has how many member countries_____</p> <p>A. 140</p> <p>B. 162</p> <p>C. 160</p> <p>D. 164</p>	1	
93.	<p>Headquarter of EFSA is located in _____.</p> <p>A. USA</p> <p>B. Incorrect</p> <p>C. Italy</p> <p>D. Australia</p> <p>E. Africa</p>	1	
94.	<p>Which one of the following is not the regional committees of Codex Alimentarius Commission</p> <p>A. CCASIA</p> <p>B. CCNE</p> <p>C. CCLAC</p> <p>D. CCLPE</p>	1	