



Name:	
Enrolment No:	

UNIVERSITY OF PETROLEUM AND ENERGY STUDIES
End Semester Examination, December 2022

Course: Ethics and Food laws	Semester : III
Program: B.Sc. Food Nutrition & Dietetics	Duration : 3 Hours
Course Code: HSCC2016	Max. Marks : 100

Instructions:

Section A			
S. No.	Short answer questions/ MCQ/T&F (20Qx1.5M= 30 Marks)	Marks	COs
Q1	Codex Alimentarius' head office is in _____.	1.5	CO2
Q2	_____color of the logo symbolizes nature along with articulating that the foods are produced in environment-friendly manner without using chemical fertilizers and pesticides	1.5	CO3
Q3	Which one of the following is a secondary food? a. Apple b. Milk c. Pickle d. Mango	1.5	CO5
Q4	What are genetically modified foods?	1.5	CO4
Q5	State whether the statement is TRUE or FALSE. While labelling edible oils and fats, label can use expressions such as- Anti-Cholesterol, Cholesterol Fighter, Soothing to Heart, Cholesterol Friendly, Saturated Fat Free.	1.5	CO3
Q6	_____number either in numerical or alphabet can be used to trace the good's manufacture and identified in distribution.	1.5	CO4
Q7	What is the reason for drying your hands after washing them? a. So that you don't drip water everywhere. b. Because germs and bacteria are more easily spread with wet hands. c. Your hands are slippery when wet, and you will not be able to hold kitchen utensils properly. d. All the above options	1.5	CO4
Q8	These are commonly used in the livestock industry to enhance growth, increase milk, or feed efficiency and reduce disease development a. Veterinary drugs b. Toxic metals c. Class I Preservatives	1.5	CO5

	d. Histamine		
Q9	<p>Indian standards for water quality are specified by this agency</p> <p>a. ISO b. BIS c. FSSAI d. Codex</p>	1.5	CO3
Q10	<p>State whether the claim is TRUE or FALSE.</p> <p>A product is claiming that it is rich in proteins, with protein content of 20% of RDA per 100 g of solids.</p>	1.5	CO4
Q11	<p>Choose the option which is not correct with regards to FSS Act, 2006</p> <p>a. Restriction on misleading food advertisements b. Networking of accredited food laboratories c. Harmonization of national and international food policy measures d. Responsibility of food safety is on the food safety officer</p>	1.5	CO2
Q12	<p>State whether the statement is TRUE or FALSE.</p> <p>Food for special dietary use is formulated for special dietary requirements and include normal food which are enriched or modified with nutrients.</p>	1.5	CO5
Q13	<p>State whether the statement is TRUE or FALSE.</p> <p>Accurate record keeping is NOT an important part of HACCP and overall food safety management.</p>	1.5	CO4
Q14	<p>State whether the statement is TRUE or FALSE.</p> <p>AYUSH Licenses are given by the government of India to those who wish to start a business in Unani foods or any similar products</p>	1.5	CO4
Q15	<p>ISO_____ acts as a bridge between ISO 9000 and HACCP to ensure food safety and quality to the consumer.</p>	1.5	CO4
Q16	<p>What are functional foods?</p>	1.5	CO5
Q17	<p>“Food with added _____ ingredients” means food that contains added ingredients which are nonviable food components that confer health benefits to the consumer by modulation of gut microbiota.</p>	1.5	CO5
Q18	<p>What are organic foods, as per Food Safety and Standards (Organic Foods) Regulations, 2017?</p>	1.5	CO1
Q19		1.5	CO5

	Identify the product category and choose the correct option a. Nutraceutical b. Functional food c. Health supplement d. Food with added prebiotic ingredients		
Q20	Define critical control point.	1.5	CO2
Section B (4Qx5M=20 Marks)			
Q1	Discuss general requirements of food product labelling as per FSSAI.	5	CO3
Q2	Define health supplements as per FSSAI Health Supplements, Nutraceuticals Regulations	5	CO5
Q3	Differentiate between food spoilage and food contamination.	5	CO1
Q4	a. State FIVE scheduled products which are mandated to APEDA with the responsibility of export promotion and development. 2.5 marks b. List down FIVE important functions which are assigned under the Agricultural and Processed Food Products Export Development Authority Act, 1985. 2.5 marks	5	CO3
Section C (2Qx15M=30 Marks)			
Q1	a. Discuss the objectives of food safety and standards act, 2006. 5 marks b. Salient feature of FSSAI (Any five) 10 marks	15	CO2
Q2	Discuss the following with regards to HACCP: a. HACCP's purpose 2.5 marks b. Steps involved while preparing a HACCP plan. 2.5 marks c. Demonstrate the 'probable hazards' that can occur while 'storing the raw materials' for a biscuit manufacturing plant and how you will determine that step as a 'critical control point (CCP)' using CP decision tree. 10 marks	15	CO1
Section D (2Qx10M=20 Marks)			
Q1	Write a brief note about ISO 22000:2018 and its purpose. 5 marks Discuss the basic key elements of ISO 22000:2018. 5 marks	10	CO4
Q2	Discuss the scope of health claims as specified by FSSAI.	10	CO5