

Name:			
Enrolment No:			
UNIVERSITY OF PETROLEUM AND ENERGY STUDIES End Semester Examination, December 2023			
Course: Food Safety Laws and Regulations		Semester : 7 th	
Program: B.Tech (Food Technology)		Duration: 3 Hours	
Course Code: HSFT4001		Max. Marks: 100	
Instructions: Attend all the sections.			
S. No.	Section A	Marks	COs
	Short answer questions/ MCQ/T&F (20Qx1.5M= 30 Marks)		
Q 1			
1	CCP helps to control (a) Hazard risk (b) New product development (c) Quality checklist (d) Quality assurance	1.5	CO 1
2	FIFO is (a) First in final release (b) First leave first out (c) All of the above (d) First in First out	1.5	CO 1
3	Growth of bacteria can be prevented by (a) Thawing food in the microwave (b) Putting perishable foods in the refrigerator (c) Keeping cooked food out for less than 2 hrs (d) All of the above	1.5	CO 1
4	The third party audit is (a) Customer audit (b) Internal audit (c) Audit by external/certification body (d) None of the above	1.5	CO 1
5	Following are three main hazards defined in HACCP (a) Chemical/Biological and Physical Hazards (b) Organic/Biological and Physical Hazards (c) Non living/Living and Physical Hazards (d) Chemical/Biological and Viral Hazards	1.5	CO 1
6	ISO 9001 is which kind of management system? (a) Quality management (b) Food safety (c) Environment (d) Food security	1.5	CO 1
7	How many principles are in HACCP? (a) 6 (b) 5 (c) 7 (d) 4	1.5	CO 2
8	Food adulteration is described as the activity of adulterating food or contaminating food ingredients by introducing a few compounds together referred to as the? (a) Adulterants (b) Decomposed (c) Nutrients (d) Consumption	1.5	CO 2

9	<p>PFA is abbreviated as</p> <p>(a) Prevention of Food Act (b) Protection of Food Act (c) Prevention of Food Adulteration Act (d) None of the above</p>	1.5	CO 2
10	<p>Food safety Management System consists of</p> <p>(a) Pre-requisite program (b) HACCP Principles (c) System elements (d) All of the above</p>	1.5	CO 2
11	<p>What is an example of a biological hazard?</p> <p>(a) Salmonella (b) Antibiotics (c) Cleaners (d) Dirt</p>	1.5	CO 2
12	<p>Adulterant detection methods include_____</p> <p>(a) Visual tests (b) Chemical tests (c) Physical tests (d) All of the mentioned</p>	1.5	CO 2
13	<p>According to FSSAI, _____ means food products that have been produced in accordance with specified organic production standards.</p> <p>(a) Proprietary food (b) Novel food (c) Organic food (d) Both B & C</p>	1.5	CO 2
14	<p>According to FSSAI, _____ shall be responsible for inspection of food business, drawing samples and sending them to Food Analyst for analysis.</p> <p>(a) Food Safety Officer (b) Designated Officer (c) Assistant Commissioner (d) Commissioner</p>	1.5	CO 3
15	<p>Risk assessment, risk management, risk communication are part of _____.</p> <p>(a) Hazard analysis (b) Risk analysis (c) Control of non-conformance (d) Preventive action</p>	1.5	CO 3
16	<p>Statement 1: Codex Alimentarius is an international commission for food labeling.</p> <p>Statement 2: Coffee, Tea and Spices have been exempted from food labeling.</p> <p>(a) True, False (b) True, True (c) False, False (d) False, True</p>	1.5	CO 3
17	<p>Any person who manufactures for sale or distribute any article of substandard food for consumption is liable to the extend of</p> <p>(a) 2.5 lakhs rupees and 6 months imprisonment (b) 2.5 lakhs rupees only (c) 5 lakhs of rupees and 6 months imprisonment (d) 5 lakhs rupees</p>	1.5	CO 3
18	<p>When does the PFA Act say that food is adulterated?</p> <p>a) If it is obtained from a diseased animal b) If spices are sold without their essence c) If any ingredient is injurious to health d) All of the above</p>	1.5	CO 3

19	Enlist 4 central food laboratories (CFL) that are in India.	1.5	CO 3
20	Define CCP.	1.5	CO 3
Section B (4Qx5M=20 Marks)			
Q 1			
1	Discuss the objectives of PFA Act.	5	CO 1
2	Elist the members of BIS.	5	CO 2
3	What are the functions of food additives.	5	CO 3
4	Enlist the structure of principles and implementations of HACCP.	5	CO 3
Section C (2Qx15M=30 Marks)			
Q 1			
1	Discuss the following Act and its objectives (Any 3) (a) AGMARK (b) FPO (c) Meat Product Order (d) Food safety and standards Act (e) PFA	15	CO 4
2	How HACCP can be implemented in bakery industry? Discuss in details.	15	CO 5
Section D (2Qx10M=20 Marks)			
Q 1			
1	Discuss the objectives of research policy of Bureau of Indian Standards.	10	CO 4
2	What technical data are required for a HACCP study in terms of the followings (a) Food safety data (b) epidemiological data (c) product data (d) processing data	10	CO 5