

B. Tech.,
2019
4th Sem.

B.TECH FOOD TECHNOLOGY
IV Semester Examination 2019
Course Code- BFTC- 402
Course Title - Food Safety and Quality Assurance

TIME: 3 hours

Max. Marks: 70

Note: 1. Answer all the questions in Section-A.
2. Answer any four questions in Section- B.

Section A (5*6=30)

- 1) Write short note on (any two):
 - a) Types of Food Hazards (3M)
 - b) Cross contamination of food (3M)
 - c) Food audit (3M)
- 2) Explain briefly (any two):
 - a) Pesticides and its types (3M)
 - b) Food Adulteration and its prevention (3M)
 - c) PFA Act (3M)
- 3) What do you understand by the following:
 - a) Trans fatty acid (3M)
 - b) Veterinary drug and antibiotics (3M)
- 4) Discuss the following:
 - a) Chemical preservation of Food (3M)
 - b) Food Allergy and different Food allergens (3M)
- 5) Define (any two):
 - a) Lectins and Lathrogens (3M)
 - b) Brainstorming (3M)
 - c) Alkaloids (3M)

Section B (4*10=40)

- 1) Explain urethane formation, its effect on health and preventive measures. (10M)
- 2) What is migration and how do chemicals migrate from packaging materials into food? List some of the migrants. (10M)
- 3) Define pyrolysis. Discuss in detail the compounds formed during pyrolytic and thermal degradation. Mention the preventive measures. (10M)
- 4) Give a brief account of
 - a) Different food colours and their use in food industry (any five) (5M)
 - b) Non-nutritive sweeteners (5M)
- 5) Illustrate the importance and procedures of GMP in food industry. Define HACCP and discuss its principles. (10M)
- 6) With respect to Total Quality Management answer the following:
 - a) What is TQM? Elaborate while defining its principles. (4M)
 - c) PDCA cycle (3M)
 - d) 5's of TQM (3M)
- 7) a) What is Scombrototoxin poisoning? What are the ways to prevent it? (5M)
b) Put some light on FDA approved non-nutritive sweeteners and their merits (5M)