

B.Tech,
2022
7th Sem,

B.Tech Food Technology
Sessional Examination-1, 2023
Paper Title: Food Safety and Quality Management
Paper Code: BFTC – 702

Time: 1 Hour

Max Marks 30

Attempt all questions. Marks are mentioned against each question.

Section A

- Q.1 Answer the following (2 x 5)
- (i) Food allergen is a _____ hazard and aflatoxins are _____ hazard.
[specify type of hazard]
 - (ii) What is Schedule 4 of FSSAI?
 - (iii) Give examples of four agrochemical residues?
 - (iv) What is TQM?
 - (v) What is ISO? How is it relevant to food processing?

Section B

- Q.2 Answer any two of the following (5 x 2)
- (i) Are auditing and inspection different? If yes, explain how?
 - (ii) Discuss the 7 principles of HACCP.
 - (iii) What is food safety? How is it relevant to food processors?

Section C

- Q.3 Answer any one of the following (10 x 1)
- (i) GMPs and GHPs lay the foundation for HACCP implementation. Do you agree with the above statement? If yes explain how?
 - (ii) What is Codex Alimentarius? When and how did it come into existence? Explain in detail.

Q.1	CO	Q.2	CO	Q.3	CO
(i)	CO1	(i)	CO5	(i)	CO5
(ii)	CO4	(ii)	CO3	(ii)	CO4
(iii)	CO2	(iii)	CO2		
(iv)	CO3				
(v)	CO3				