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**Reg. No. :**

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**Question Paper Code: U9972**

B.E./B.Tech. DEGREE EXAMINATION, APRIL 2024

Open Elective

Chemical Engineering

21UCH972-FOOD SAFETY AND REGULATIONS

(Regulations 2021)

(Common to ALL branches)

Duration: Three hours

Maximum: 100 Marks

Answer All Questions

PART A - (10 x 1 = 10 Marks)

1. Which of the following is a performance parameter for the food industry? CO1-U  
(a) Hygiene (b) Labour Used  
(c) Hygiene & Labour Used (d) None of the above
2. Food Contaminants (Microbial, Chemical, Physical), by. CO1-U  
(a) Workers (b) Equipment (c) Packing Material (d) All of the above
3. Which of the following is a major role for the industry? CO2 -App  
(a) GMP compliance (b) Product Recall System  
(c) Customer Service (d) All of the above
4. A company must be on guard against violations. This is covered under CO1-U  
\_\_\_\_\_  
(a) Inspections and safety incidents (b) Auditing  
(c) Product integrity (d) All of the above
5. Which of the following techniques are used by the FDA in determining CO3 -Ana  
the manner in which industry accepts its responsibilities?  
(a) Establishment inspection  
(b) Sample Collection and analysis of product in process  
(c) Surveillance intended to identify new problems

- (d) All of the above
6. Which does the following task come under? – Maintaining inventory of food processing systems and their environments. CO3-Ana
- (a) Product specifications (b) Physical systems hazards control  
 (c) Purchasing requirements (d) All of the above
7. What does FSS stand for? CO1 -U
- (a) Food set and sound (b) Food Secure and Safe  
 (c) Food Safety and Security (d) Food sour and sign
8. Which of the following food item has been exempted from labeling? CO3 -Ana
- (a) On the spot food like bakery items (b) Ready to eat food  
 (c) Food served on plane/ vending machine (d) All of the above
9. Nutrition claim means \_\_\_\_\_ CO3-Ana
- (a) A food has certain nutritional properties including but not limited to the energy value  
 (b) A food has certain limitations  
 (c) All of the mentioned  
 (d) None of the mentioned
10. Where is FAO's headquarters located? CO3 -Ana
- (a) France (b) USA (c) Rome (d) Australia

PART – B (5 x 2= 10 Marks)

11. Why is hygiene and plant sanitation important? CO1 -U
12. What are the appearance attributes of food? CO2-App
13. How CGMP is related to HACCP? CO3-Ana
14. What are the functions of FAO? CO1-U
15. How many codexes are there? List them. CO4 -App

PART – C (5 x 16= 80 Marks)

16. (a) Describe in detail about Hygienic design of food processing plants and equipment's? CO1- U (16)
- Or
- (b) Prepare a leaflet for food handler which explains the requirements or Standards you would expect under Personnel hygiene, equipment and food handlings? CO1- U (16)

17. (a) Examine the causes and prevention of food borne pathogens. CO3-Ana (16)  
Or  
(b) Explain the role of microorganism in food production. CO3-Ana (16)
18. (a) Examine the functions of critical control point in food industry CO1- U (16)  
Or  
(b) Discuss about FSSAI act on food labeling and packaging. CO1 -U (16)
19. (a) Briefly explain CO2-App (16)  
(i) Measure the role and functions of FAO in India in food industry. (10M)  
(ii) Evolution of FAO in India. (6M)  
Or  
(b) Discuss the role and functions of International Plant Protection Convention (IPPC) CO2-App (16)
20. (a) Elaborate the duties and responsibilities of Codex Alimentarius Commission. CO1 -U (16)  
Or  
(b) Evaluate in detail ToR and its functions of codex in India. CO1 -U (16)

