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Question Paper Code: U9972

B.E. / B.Tech. DEGREE EXAMINATION, APRIL/ MAY 2025

Open Elective

Chemical Engineering

21UCH972- FOOD SAFETY AND REGULATIONS

(Regulations 2021)

(Common to All Engineering branches)

Duration: Three hours

Maximum: 100 Marks

Answer ALL Questions

PART A - (10 x 1 = 10 Marks)

1. The World Health Day is celebrated on _____. CO1- U
(a) 1st March (b) 7th April (c) 6th October (d) 10th December
2. The storage of prepared food in ____ areas in the ____ of oxygen creates conditions for _____. Which option best fits the above sentence? CO1- U
(a) Cold, presence, Purification (b) Warm, absence, Purification
(c) Cold, presence, Purification (d) Warm, absence, Purification
3. Which of the following is a significant role for the industry? CO1-U
(a) GMP compliance (b) Product recall System
(c) Customer service (d) All of the mentioned
4. The effort of QA to little day-to-day jobs is related to which of the following sectors? CO1-U
(a) Service (b) Vendor's appraisal
(c) Complaint handling (d) All of the mentioned
5. A food manufacturing plant receives 10,000 kg of raw material per month. If the rejection rate due to contamination is 2.5%, how much raw material is discarded monthly? CO1-U
(a) 150 kg (b) 200 kg (c) 250 kg (d) 300 kg

6. The implementation of a food surveillance system aims to CO1-U
 (a) Track food safety issues and prevent outbreaks (b) Increase food export taxes
 (c) Improve restaurant décor (d) Advertise food products
7. Which of the following food items has been exempted from labeling? CO1- U
 (a) On-the-spot food like bakery items (b) Ready-to-eat food
 (c) Food served on plane/ vending machine (d) All of the mentioned
8. As per the World Health Organization (WHO), how many beds are advised per 1000 people as healthcare infrastructure? CO1- U
 (a) 1 (b) 3 (c) 5 (d) 10
9. Which among the following claims is prohibited? CO1- U
 (a) Substantiated Claims (b) Claims of Veg/non-veg
 (c) All of the mentioned (d) None of the mentioned
10. In which year was the Food Safety and Standards Act enacted? CO1- U
 (a) 2005 (b) 2000
 (c) 2006 (d) 2011

PART – B (5 x 2= 10 Marks)

11. How can we maintain food hygiene? CO2- App
12. What are the appearance attributes of food? CO1- U
13. How are CGMP and HACCP related? CO3 -Ana
14. What are the functions of FAO? CO1 -U
15. How do ISO standards differ from Codex Alimentarius, and what are the primary distinctions? CO4 -APP

PART – C (5 x 16= 80Marks)

16. (a) Examine the causes and preventive measures of food Contaminants CO2- App (16)
 (i) Physical. (8)
 (ii) Allergenic. (8)
- Or
- (b) Write short notes on. CO2- App (16)
 (i) Food Packaging & labeling. (8)
 (ii) Food Sanitation in warehousing. (8)

17. (a) Explain the causes, types, treatments and preventive measures to control Botulism. CO1- U (16)
- Or
- (b) What are the factors affecting the food production? Explain. CO1- U (16)
18. (a) Explain the critical quality control point in the food industry. CO1- U (16)
- Or
- (b) Discuss the FSSAI act on food labeling and packaging. CO1- U (16)
19. (a) Analyze the impact of repeatedly heating cooking oil in the food industry and its consequences on food safety and quality. CO5- Ana (16)
- Or
- (b) Evaluate the significance and objectives of the FSSAI Act in ensuring food safety and quality. CO5- Ana (16)
20. (a) Summarize the role and functions of Codex in India. CO1- U (16)
- Or
- (b) Briefly explain the National Codex contact point (NCCP). CO1- U (16)

