

Register No:

Name:

SAINTGITS COLLEGE OF ENGINEERING (AUTONOMOUS)

(AFFILIATED TO APJ ABDUL KALAM TECHNOLOGICAL UNIVERSITY, THIRUVANANTHAPURAM)

EIGHTH SEMESTER B.TECH DEGREE EXAMINATION(R), MAY 2024**Food Technology
(2020 SCHEME)****Course Code : 20FTT414****Course Name : Food Quality, Safety and Regulations****Max. Marks : 100****Duration:3 Hours****PART A***(Answer all questions. Each question carries 3 marks)*

1. Indicate the consequences of consuming unsafe food.
2. Predict three common methods used to control rats, insects, and microbes in food premises.
3. Indicate three key factors that influence the outcome of risk assessment in the food industry.
4. Identify three components of an allergen control plan in food safety, highlighting how each contributes to preventing cross-contamination and allergen-related incidents.
5. Identify three quality aspects that are particularly critical in the food supply chain.
6. Define the term quality control in food processing.
7. Find the three key benefits of implementing Hazard Analysis Critical Control Points (HACCP) in food safety management.
8. Explain three key components of a Food Safety Management System (FSMS) and their roles in ensuring food safety in food processing facilities.
9. Discuss the role of FSSAI in conducting food safety awareness campaigns or initiatives aimed at educating consumers about safe food handling practices.
10. Identify three components typically included in the Terms of Reference (ToR) of a food safety program and explain their importance in guiding the management and implementation of food safety initiatives.

PART B*(Answer one full question from each module, each question carries 14 marks)***MODULE I**

11. Evaluate the importance of cleaning and disinfection facilities in food premises and outline best practices for effective sanitation. 14

OR

12. Compare recent statistics on foodborne illness outbreaks and their implications for public health. 14

MODULE II

13. Discuss the potential benefits and challenges associated with implementing traceability measures at each stage of the food production process, from farm to fork. Provide examples of successful traceability initiatives and analyze their impact. 14

OR

14. Critically analyze the components of an effective food recall plan, considering factors such as communication strategies, stakeholder coordination, and regulatory compliance and evaluate the significance of these components in mitigating risks associated with foodborne illnesses and protecting public health. 14

MODULE III

15. Explain minimum three methods for food authentication with examples each. 14

OR

16. Discuss the trade-offs and synergies between different dimensions of sustainability and quality, highlighting innovative approaches. 14

MODULE IV

17. Describe each step and its significance in ensuring food safety and preventing hazards throughout the production process. Utilizing a case study or real-world scenario, illustrate how these steps are practically applied in identifying, evaluating, and controlling potential hazards. 14

OR

18. Discuss the role, structure, and application of HACCP worksheets in ensuring food safety and quality assurance in the food production industry. 14

MODULE V

19. Assess the role and effectiveness of the Food and Agriculture Organization (FAO) in supporting food safety initiatives and enhancing regulatory frameworks in India. 14

OR

20. Evaluate the significance of GFSI-recognized certification schemes, such as the Safe Quality Food (SQF), British Retail Consortium (BRC), and International Featured Standards (IFS), in enhancing food safety standards across various sectors of the food industry. 14
