

2055

B. Voc. (Food Processing and Preservation)
Fourth Semester
FPP-405: Food Safety Standards and Regulations

Time allowed: 3 Hours

Max. Marks: 40

NOTE: Attempt five questions in all, including Question No. 1 which is compulsory and selecting one question from each Unit.

x-x-x

I. Attempt the following:-

- a) Write a short note on importance of food safety.
- b) Briefly mention major aspects of the Food safety & Standards Act, 2006.
- c) Write four hygienic practices to be followed for storing and selling of Meat and Meat Products.
- d) What are the general Pesticides and insecticides as food contaminants? Give examples. (4x2)

UNIT - I

- II. Discuss in detail about the new provisions made in Food safety & Standards Act, 2006 (8)
- III. Discuss about hygiene indicator organisms for various foods. (8)

UNIT - II

- IV. Describe the General Hygienic and Sanitary practices to be followed by Food Business operators. (8)
- V. Discuss the effect of the following metals in food products (i) Lead (ii) Arsenic. (4,4)

UNIT - III

- VI. Explain the salient feature of Food product standards and Food Additives regulations 2011 (part II). (8)
- VII. Discuss the food product standards for different classes and designations of milk stated under Food product standards and Food Additives regulations. (8)

UNIT - IV

- VIII. Discuss the salient features of Food Safety and Standards (contaminants, toxins and residues) regulations 2011. (8)
- IX. Write a note on importance of Food Safety and Standards (Packaging and Labeling) regulation 2020 in food industry. (8)

x-x-x