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**FNDFNEN 201**

**II Semester Open Elective (NEP – 2020) Examination, September 2022  
(2021-22 Batch Onwards)  
FOOD SAFETY AND HYGIENE**

Time : 2 Hours

Max. Marks : 60

Answer the following :

1. a) What is risk analysis in food industry ?  
b) Write a note on food adulteration.  
c) Discuss on food safety assessment of food contaminants and pesticide residues in food. **(3+5+7=15)**

OR

2. a) Write a note on food hazards.  
b) Discuss on food safety aspects of Beverages.  
c) Explain FSSAI and FAO food laws. **(4+4+7=15)**
3. a) What is the purpose of food sanitation ?  
b) What are the ways to reduce microbial contamination of food ?  
c) Discuss on the principles of food safety. **(3+5+7=15)**

OR

4. a) Write a note on food safety.  
b) Discuss on sources of contaminant in food and how it can be eliminated ?  
c) Explain the different ways to maintain food sanitation. **(4+4+7=15)**
5. a) Write a note on Blanching.  
b) Write a note on food borne illness risk factor.  
c) Discuss the role of biocontrol in food protection. **(3+5+7=15)**

OR

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- 6. a) Write a note on food protection.
- b) Differentiate between sterilization and pasteurization.
- c) Discuss the importance of Education and Training to food workers. **(4+4+7=15)**

- 7. a) What is the importance of refrigeration in food safety ?
- b) Differentiate between Low risk and High-risk foods.
- c) Discuss the importance of protective clothing in food industry. **(3+5+7=15)**

OR

- 8. a) What is the importance of temperature control in food safety ?
  - b) Differentiate between use by date and best before dates.
  - c) Discuss on FIFO method of stock rotation. **(4+4+7=15)**
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