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**BRAINWARE UNIVERSITY**

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Barasat, Kolkata - 700125

**Term End Examination 2024-2025****Programme – B.Sc.(Ag)-Hons-2021/B.Sc.(Ag)-Hons-2022****Course Name – Food Safety and Standards****Course Code - EC-BAG671C (T)/EC-BAG671C(T)****( Semester VI )****Full Marks : 50****Time : 2:0 Hours**

[The figure in the margin indicates full marks. Candidates are required to give their answers in their own words as far as practicable.]

**Group-A****(Multiple Choice Type Question)****1 x 20=20****1. Choose the correct alternative from the following :**

- (i) What is food safety?
- |                  |                       |
|------------------|-----------------------|
| a) Safe handling | b) A set of practices |
| c) Preservation  | d) Allergic reactions |
- (ii) What is the importance of food safety?
- |                          |                                   |
|--------------------------|-----------------------------------|
| a) Ensuring taste        | b) Preventing foodborne illnesses |
| c) Increasing shelf life | d) Reducing costs                 |
- (iii) Why is personal hygiene important in food safety?
- |                           |                    |
|---------------------------|--------------------|
| a) Prevents food spoilage | b) Reduces waste   |
| c) Prevents contamination | d) Enhances flavor |
- (iv) Choose the correct option: What role does cross-contamination play in food safety?
- |                         |                             |
|-------------------------|-----------------------------|
| a) Preserves food       | b) Reduces allergens        |
| c) Increases shelf life | d) Spreads harmful bacteria |
- (v) Identify the significance of proper food handling practices.
- |                             |                                |
|-----------------------------|--------------------------------|
| a) Enhances food appearance | b) Reduces food cost           |
| c) Improves food quality    | d) Prevents foodborne diseases |
- (vi) Choose the correct option: Which of the following is not a potential food safety hazard?
- |                                |                           |
|--------------------------------|---------------------------|
| a) Foodborne pathogens         | b) Broken glass           |
| c) Proper cooking temperatures | d) Chemical contamination |
- (vii) Why is food storage crucial for maintaining food safety?
- |                           |                                |
|---------------------------|--------------------------------|
| a) Prevents food spoilage | b) Increases nutritional value |
| c) Enhances food flavor   | d) Reduces cooking time        |
- (viii) What are some environmental factors that can impact food safety?
- |                  |                        |
|------------------|------------------------|
| a) Humidity      | b) Food additives      |
| c) Food labeling | d) Food transportation |
- (ix) How does food processing affect food safety?



9. Discuss about FSSAI. (2.5)  
10. Prepare a short note on packaging and also write different types of packaging. (2.5)  
11. Explain about Hazard Analysis and Critical Control Points (HACCP) and its contribution to food safety. (2.5)

**OR** (2.5)  
Explain about the importance of Total quality Management (TQM).

**Group-C** 5 x 1=5  
(Long Answer Type Questions)

12. Explain in brief about different types of Food Hazards. (5)

**OR** (5)  
Explain in brief about food storage and its purposes.

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