



BRAINWARE UNIVERSITY

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Brainware University
Barasat, Konnota - 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

- 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?

a) Reduces shelf lifec) Increases risk of contamination(x) Choose the correct option: What role does foo	b) Enhances nutritional value d) Preserves food d labeling play in ensuring food s	afety?
a) Provides cooking instructionsc) Enhances flavor(xi) What are biological hazards in food safety?	b) Alerts to potential allergensd) Increases shelf life	
 a) Microorganisms c) Pesticides (xii) How do physical hazards differ from biological 	b) Allergens d) Sharp objects and chemical hazards?	LIBRARY Brainware University Barasat, Koikata -700125
 a) They are microscopic c) They are tangible (xiii) Identify one primary method for controlling peestablishments. 	d) They are odorless	rasat, Noikata -700125
 a) Regular pest inspections c) Increasing food temperature (xiv) Identify the reason why proper ventilation is in 	b) Serving larger portion sizesd) Reducing customer wait timenportant in food service establish	
 a) Reduces food waste c) Controls temperature and humidity levels (xv) Choose the correct option: What does water a 	b) Enhances food tasted) Increases portion sizesnalysis involve in food safety?	
 a) Testing water quality for contaminants c) Analyzing water consumption (xvi) Choose the correct option: Why is surface sani 	b) Measuring water temperaturd) Assessing water pressuretation important in food safety?	e
 a) To prevent cross-contamination c) To maximize production speed (xvii) Choose the correct option: What role does per 	b) To increase food spoilage d) To minimize employee training rsonal hygiene play in food safety	
a) It reduces the risk of foodborne illnesses c) It increases waste disposal costs (xviii) Select the right option: How does nutritional la	b) It enhances product flavor d) It improves customer satisfac abeling contribute to food safety?	
a) By providing information about nutritional content c) By minimizing consumer awareness	b) By increasing food spoilage d) By optimizing marketing stra	tegies
 (xix) Select the right option: What are genetically m a) Foods derived from organisms whose DNA has been altered 	b) Foods produced using traditi methods	onal farming
c) Foods processed with advanced technologies	d) Foods grown without pestici	des
(xx) Select the appropriate option from the following foodborne illness outbreaks in the United States	es?	
a) Norovirus c) Listeria	b) Salmonella d) Campylobacter	
Grou	ıр-В	
(Short Answer Ty	/pe Questions)	2.5 x 10=25
 What is food contamination? Prepare a list of different types of contaminants Sketch in brief about Cross contamination. Simplify the term: GAP, GHP, PRPs and HACCP. List out the Components of Total Quality Manag 		(2.5) (2.5) (2.5)
7. Prepare a short note on Risk Analysis.8. Discuss about The Food Safety and Standards ac	t.	(2.5) (2.5)

10.	Discuss about FSSAI. Prepare a short note on packaging and also write different types of packaging. Explain about Hazard Analysis and Critical Control Points (HACCP) and its contribution to food safety.	(2.5) (2.5) (2.5)
	food safety.	
	OR Explain about the importance of Total quality Management (TQM).	(2.5)
	Group-C (Long Answer Type Questions)	5 x 1=5
12.	Explain in brief about different types of Food Hazards.	(5)
	OR Explain in brief about food storage and its purposes.	(5)

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