



BRAINWARE UNIVERSITY

Term End Examination 2023-2024 Programme - B.Sc.(Ag)-Hons-2021 Course Name – Food Safety and Standards Course Code - 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
- d) Allergic reactions
- c) Preservation (ii) Which of the following is not a factor affecting food safety?
 - a) Personal hygiene

b) Cross-contamination

c) Packaging

- d) Temperature
- (iii) Identify the significance of proper food handling practices.
 - a) Enhances food appearance

b) Reduces food cost

c) Improves food quality

- d) Prevents foodborne diseases
- (iv) Why is managing hazards crucial in food safety?
 - a) Enhancing food flavor

- b) Reducing food waste
- c) Preventing foodborne illnesses
- d) Improving food appearance
- (v) Identify the primary goal of proper waste disposal in food service establishments.
 - a) Reducing environmental impact
- b) Improving employee morale

c) Increasing food sales

- d) Enhancing food presentation
- (vi) Identify the primary goal of waste disposal in food service establishments.
 - a) Reducing environmental impact
- b) Improving employee morale

c) Increasing food sales

- d) Enhancing food presentation
- (vii) Select the correct option: How does waste disposal contribute to hygiene and sanitation in food service establishments?
 - a) Reduces risk of cross-contamination
- b) Improves food appearance
- c) Increases waste management costs
- d) Enhances food flavor
- (viii) What are PRPs in food safety management?
 - a) Personal Reputations

- b) Preventive Regulatory Practices
- c) Pathogen Reduction Procedures
- d) Preliminary Risk Principles
- (ix) What does GMP stand for in food safety management?

a) Good Manufacturing Practicesc) Group Management Procedures(x) Show the correct option: ISO stands for in food	b) Great Marketing Principlesd) General Maintenance Protocolsl safety management.	
 a) International Sanitation Organization c) International Standards Organization (xi) Relate the purpose of TQM in food safety management 	b) Integrated Safety Operations d) Internal Safety Oversight agement.	
a) To minimize profitsc) To ensure high-quality products(xii) Which are the components of TQM?	b) To maximize risksd) To reduce employee training costs	
a) Planning, Execution, Reporting	b) Quality, Quantity, Management	nuous
 c) Leadership, Collaboration, Innovation 	d) Commitment, Customer Focus, Conti Improvement	iiuous
(xiii) Select the correct option: How does GHP contr	ribute to food safety management?	
 a) By ensuring proper equipment maintenance 	 b) By maintaining a clean and hygienic environment 	
c) By reducing production costs (xiv) Identify the reason Why GMPs are essential in	d) By increasing product variety food safety management?	
 a) They ensure compliance with food regulations 	b) They improve employee morale	
c) They optimize manufacturing processes (xv) Identify the primary goal of accreditation and	d) They maximize advertising efforts auditing in food safety.	
a) To ensure compliance with regulationsc) To optimize marketing efforts(xvi) Identify the purpose of water analysis in food	 b) To minimize waste disposal costs d) To increase employee turnover safety management. 	
a) To ensure water quality meets standardsc) To minimize water usage(xvii) Choose the correct option: How does surface management?	 b) To regulate water temperature d) To maximize water pressure sanitation contribute to food safety 	
 a) By reducing the risk of cross-contamination c) By minimizing employee training (xviii) Select the right option: What do Indian standa 	d) By optimizing production speed	
 a) To ensure food safety and quality c) To reduce consumer trust (xix) Choose the correct option from the following food safety? 	b) To maximize foodborne illnessesd) To increase production costs: What does the acronym SQF stand for in	I
 a) Safe Quality Food c) Sanitary Quality Food (xx) Choose the correct option from the following minimum internal cooking temperature for poor 		
a) 165°F (74°C) c) 180°F (82°C)	b) 145°F (63°C) d) 200°F (93°C)	
Gro	up-B	
(Short Answer T	vpe Questions)	2.5 x 10=25
 Prepare a list of different types of contaminants Sketch in brief about Cross contamination. Simplify the term: GAP, GHP, PRPs and HACCP. Distinguish about different principles of HACCP. List out the Components of Total Quality Managor. Discuss about FSSAI. 		(2.5) (2.5) (2.5) (2.5) (2.5)
		17.71

 8. Prepare a short note on packaging and also write different types of packaging. 9. Describe the importance of food safety in short. 10. Describe Biological Hazard in short. 11. Explain about PRPs in short. 	(2.5) (2.5) (2.5) (2.5)
OR Explain about GAPs in short.	(2.5)
Group-C	
(Long Answer Type Questions)	5 x 1=5
12. Explain the different objectives of TQM in food safety.	(5)
OR	
Explain in brief about different types of Food Hazards.	(5)
