



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

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) 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?

8. Prepare a short note on packaging and also write different types of packaging. (2.5)
9. Describe the importance of food safety in short. (2.5)
10. Describe Biological Hazard in short. (2.5)
11. Explain about PRPs in short. (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)
