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BRAINWARE UNIVERSITY

Term End Examination 2025-2026

Programme – B.Sc.(Ag)-Hons-2021/B.Sc.(Ag)-Hons-2023

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) Which of the following is not a factor affecting food safety?
 - a) Personal hygiene
 - b) Cross-contamination
 - c) Packaging
 - d) Temperature
- (iii) What is the importance of food safety?
 - a) Ensuring taste
 - b) Preventing foodborne illnesses
 - c) Increasing shelf life
 - d) Reducing costs
- (iv) What does the scope of food safety encompass?
 - a) Food packaging
 - b) Food production
 - c) Food handling
 - d) All of these
- (v) Which of the following is a biological factor affecting food safety?
 - a) Chemical contamination
 - b) Pathogens
 - c) Physical hazards
 - d) Mold growth
- (vi) Choose the correct option: A key consideration in designing food products for safety.
 - a) Meeting consumer preferences
 - b) Maximizing shelf life
 - c) Enhancing product appearance
 - d) Minimizing potential hazards
- (vii) Identify the primary goal of hygiene and sanitation in food service establishments.
 - a) Enhancing food flavor
 - b) Reducing food cost
 - c) Preventing foodborne illnesses
 - d) Improving customer satisfaction
- (viii) Choose the correct option: Which of the following is not a source of contamination in food service establishments?
 - a) Improper storage
 - b) Cross-contamination
 - c) Personal hygiene
 - d) Proper waste disposal

- (ix) Identify the importance of controlling sources of contamination in food service establishments.
- a) Enhancing food taste
 - b) Reducing waste disposal costs
 - c) Preventing foodborne diseases
 - d) Increasing production speed
- (x) Select an effective method for controlling contamination from pests and rodents in food service establishments.
- a) Regular pest inspections
 - b) Serving larger portion sizes
 - c) Increasing food temperature
 - d) Reducing customer wait time
- (xi) Identify the primary goal of SSOPs in food safety management.
- a) To standardize sanitation procedures
 - b) To increase foodborne illnesses
 - c) To reduce customer satisfaction
 - d) To automate food production
- (xii) Choose the correct option: What is risk analysis in the context of food safety?
- a) Evaluating the potential hazards and their consequences
 - b) Measuring employee satisfaction
 - c) Calculating production costs
 - d) Assessing customer preferences
- (xiii) Identify the purpose of accreditation and auditing in food safety.
- a) To ensure compliance with food regulations
 - b) To maximize profits
 - c) To increase employee turnover
 - d) To enhance marketing strategies
- (xiv) Choose the correct option: What does water analysis involve in food safety?
- a) Testing water quality for contaminants
 - b) Measuring water temperature
 - c) Analyzing water consumption
 - d) Assessing water pressure
- (xv) Choose the correct option: Why is surface sanitation important in food safety?
- a) To prevent cross-contamination
 - b) To increase food spoilage
 - c) To maximize production speed
 - d) To minimize employee training
- (xvi) Select the right option: What are new and emerging pathogens in food safety?
- a) Novel microorganisms posing threats to public health
 - b) Innovative food processing techniques
 - c) Cutting-edge food packaging materials
 - d) Fresh food products
- (xvii) Identify Why is packaging important in food safety.
- a) It protects food from contamination
 - b) It enhances food flavor
 - c) It reduces food spoilage
 - d) It minimizes production costs
- (xviii) Select the right option: What is the purpose of product labeling in food safety?
- a) To provide information about the product
 - b) To maximize profits
 - c) To increase foodborne illnesses
 - d) To reduce regulatory compliance
- (xix) Select the right option: How does nutritional labeling contribute to food safety?
- a) By providing information about nutritional content
 - b) By increasing food spoilage
 - c) By minimizing consumer awareness
 - d) By optimizing marketing strategies
- (xx) Select the right option: What are genetically modified foods/transgenics?
- a) Foods derived from organisms whose DNA has been altered
 - b) Foods produced using traditional farming methods
 - c) Foods processed with advanced technologies
 - d) Foods grown without pesticides

Group-B

(Short Answer Type Questions)

2.5 x
10=25

2. Outline different control measures of Biological Contamination. (2.5)
3. Simplify the term: GAP, GHP, PRPs and HACCP. (2.5)
4. Outline a short note on Personal Hygiene. (2.5)
5. Discuss about The Food Safety and Standards act. (2.5)

6. Prepare a short note on Product labelling. (2.5)
7. Define Risk with its characteristics. (2.5)
8. What are some symptoms associated with biological hazards caused by bacteria in food ? (2.5)
9. Prepare a short note on Intentionally Added Chemicals in short. (2.5)
10. What are the key steps in managing food safety hazards? (2.5)
11. Evaluate the term food contamination. (2.5)

OR

Evaluate the term Cross contamination in brief. (2.5)

Group-C

(Long Answer Type Questions)

5 x 1=5

12. Discuss about Physical Contamination. (5)

OR

Elaborate the full forms of CAC, ISO, FAO, FDA, FSSAI, GMP, GHP, HACCP, SNF, SSOP, WHO, (5)
WTO, UNCTAD in food safety and standards.

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