

BIRLA INSTITUTE OF TECHNOLOGY, MESRA, RANCHI
(END SEMESTER EXAMINATION MO SP2022)

CLASS: IMSC
BRANCH: FOOD TECHNOLOGY

SEMESTER : VII
SESSION : MO/2022

TIME: 03 HOURS

SUBJECT: FT402 FOOD LAWS, SAFETY AND QUALITY

FULL MARKS: 50

INSTRUCTIONS:

1. The question paper contains 5 questions each of 10 marks and total 50 marks.
2. Attempt all questions.
3. The missing data, if any, may be assumed suitably.
4. Tables/Data handbook/Graph paper etc., if applicable, will be supplied to the candidates

No	Marks	BL level
Q.1(a) Explain Biosecurity.	[2]	Understand (2)
Q.1(b) Describe the term Pesticide and how it is toxic to human health? Summarize about preventive and control measure should be taken to minimise the effect of pesticide?	[3]	Understand (2)
Q.1(c) Describe the term 'Hygiene' and how it is different from cleanliness? Differentiate the term contamination and spoilage? Illustrate the causes and prevention measures for food borne diseases?	[5]	Understand (2)
Q.2(a) Recall four important role of FSSAI.	[2]	Remember (1)
Q.2(b) Describe Hormosis and Hormosis curve.	[3]	Understand (2)
Q.2(c) Explain about unsafe food? Describe about the important factors (any four) which affects the quality of food to make it injurious to health or unsafe?	[5]	Understand (2)
Q.3(a) Illustrate about TCP and its role?	[2]	Analyze (4)
Q.3(b) Illustrate the function of FAO as per the FAO mandate? Outline the goal is served by these functions?	[3]	Analyze (4)
Q.3(c) Describe the term is Food Audit? Classify different types of Food Audit? What is Codex Alimentarius and its Mandate?	[5]	Understand (2) Analyze (4)
Q.4(a) Discuss responsibility of Executive Committee.	[2]	Remember (1)
Q.4(b) Infer the term dose response and 'LD ₅₀ (oral, rat) 5 mg/kg'.	[3]	Analyze (4)
Q.4(c) What is allergic reaction and process of developing allergic reaction? What is food intolerance?	[5]	Remember (1)
Q.5(a) Recall the ISO standard code for QMS, FSMS, sensory analysis.	[2]	Understand (2)
Q.5(b) Discuss about NABL and referral lab?	[3]	Analyze (4)
Q.5(c) Illustrate the seven Principles of HACCP. Infer how consumer protection is ensured in India ?	[5]	Understand (2)

:::::22/11/2022:::::E