

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

CLASS: IMSc
BRANCH: Food Technology

SEMESTER :VII
SESSION : MO/2023

SUBJECT: FT402 FOOD LAWS SAFETY AND QUALITY

TIME: 3 Hours

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. Before attempting the question paper, be sure that you have got the correct question paper.
 5. Tables/Data hand book/Graph paper etc. to be supplied to the candidates in the examination hall.
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Q.1(a)	Discuss fundamental of food storage. list the high risk food in terms of Food Poisoning.	[5] 1	2
Q.1(b)	Show the regulatory limit of mycotoxins for different foods. Give some areas where FPO are applicable	[5] 2	1
Q.2(a)	Differentiate benign tumor and Malignant tumor. Discuss Teratogens and its effects.	[5] 3	4
Q.2(b)	List four types food adulterants and its harmful effects. Discuss the scavengers used for active packaging.	[5] 1	1
Q.3(a)	Mention the salient features of FSSAI Act 2006. Discuss the Interactive communication of food supply chain.	[5] 1	2
Q.3(b)	Compare Nutraceuticals vs dietary supplement. Outline primary and secondary plant metabolites.	[5] 4	3
Q.4(a)	Write short notes on the codex alignments Commission & World Health Organization in ensuring food safety and protecting public health on a global scale.	[5] 2	2
Q.4(b)	Examine the key components and implication of the WTO Agreement on the application of SPS Measures. Evaluate the role & contribution of Food & Agriculture Organization (FAO) in India's agricultural & Food Sectors.	[5] 3	4
Q.5(a)	Describe the HACCP system in details	[5] 2	3
Q.5(b)	Classify contaminants in Good Hygiene Practices. Explain the primary objectives & Key features of the ISO 22000 standard in the context of food safety management system.	[5] 2	1

:::24/11/2023 E:::