

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

**CLASS: IMS
BRANCH: FOOD TECH.**

**SEMESTER :VIII
SESSION : SP/19**

SUBJECT: SAF2005 FOOD LAWS STANDARD AND REGULATION

TIME: 3.00 Hrs

FULL MARKS: 60

INSTRUCTIONS:

1. The question paper contains 7 questions each of 12 marks and total 84 marks.
 2. Candidates may attempt any 5 questions maximum of 60 marks.
 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 the development of national food control strategy in brief. [6]
Q.1(b) What do you mean by funding and NFCS? [6]
- Q.2(a) What are the novel methods of food processing? Describe any one of them. [6]
Q.2(b) What is HPP of food safety? Describe a method of infrared heating process. [6]
- Q.3(a) What is Codex committee? Write down in brief the licensing and registration of food business. [6]
Q.3(b) What is risk analysis? Point out the prevention of food adulteration act. [6]
- Q.4(a) Give brief idea about food safety. What do you mean by National focus point for animal production food safety? [6]
Q.4(b) Write short notes on following: CSE, SPS and TBT agreement. [6]
- Q.5(a) What is the responsibility of business operators? Describe the power of insecticide inspector. [6]
Q.5(b) Point out the food product act. What do you mean by scientific validation? [6]
- Q.6(a) Explain the term exposure assessment in terms of risk assessment. [6]
Q.6(b) Write notes on risk management. [6]
- Q.7(a) What do you mean by generic HACCP guidelines? Point out the HACCP principles and what are the flexibility in implementing HACCP principles? [6]
Q.7(b) Write notes on ISO 9000 Quality Management System. [6]

:::26/04/2019 M:::