

**LOYOLA COLLEGE (AUTONOMOUS), CHENNAI – 600 034**



**M.Sc. DEGREE EXAMINATION – FOOD CHEMISTRY AND FOOD PROCESSING**

**FOURTH SEMESTER – APRIL 2018**

**16PFP4MC01– FOOD SAFETY, LAWS AND REGULATIONS**

Date: 18-04-2018

Dept. No.

Max. : 100 Marks

Time: 01:00-04:00

**Part A**

**Answer ALL the questions.**

**10 x 2 =20 marks**

1. What is the scope of food safety and quality in the food processing sector?
2. Define quality manual and quality plan.
3. What is induction food safety training?
4. Differentiate between avoidable and unavoidable extraneous matter in food.
5. List the goals of FSIS–USDA initiatives towards food safety Strategic Plan 2021.
6. What does ISO 22000 add to Codex HACCP?
7. Define food laws.
8. Give any two effects of BREXIT on food safety.
9. List the mandatory and voluntary food quality standards specific to food industries in India?
10. List any four laws related to intellectual property rights in India.

**Part B**

**Answer any EIGHT questions.**

**8 x 5= 40 marks**

11. Differentiate between Quality assurance and Quality control.
12. How would you draft a purchase specification for a raw ingredient?
13. Discuss the contributions of the Human resources department towards food safety.
14. Comment on the chemical hazards that can be present in foods.
15. While purchasing and installing a dough mixer what factors need to be considered with regard to equipment design and layout.
16. Construct a flow diagram for a food product and explain.
17. Write short notes on management review meeting.
18. Develop a SOP for any process in the food industry.

19. Briefly explain the role of EFSA in the European Union food market.
20. Give the stepwise protocol and the action plans to be adopted by a FBO for the ISO certification process.
21. Design a label for butter cookies based on the Food Safety and Standards (Packaging, Labelling) Regulations.
22. i. What are the categories of Intellectual Property and the different types of Intellectual Property Rights? **(3 marks)**
- ii. Why is IPR considered as an instrument for development? **(2 marks)**

### **Part C**

**Answer any FOUR questions.**

**4 x 10 = 40 marks**

23. i. Explain these food issues : **(5 marks)**
- a) A bread pack weighing 87 grams against the declared net weight of 100 grams.
  - b) Mold contamination in packed bread.
- ii. Discuss the role of the quality programme in cleaning and sanitation of the food premises. **(5 marks)**
24. Explain the different food adulterants .What are the guidelines to be followed by a food safety officer while collecting samples of adulterated food?
25. Discuss the allergen management programs that food companies should maintain to prevent unintentional inclusion of food allergens in their products.
26. List the twelve steps in a FSMS system and explain in detail the seven HACCP principles.
27. Discuss Food and Drug Administration as a comprehensive consumer protection agency in the U. S. government and its modernization in 2011.
28. i. What are the FSSAI initiatives to promote fortification of foods in India? **(3 marks)**
- ii. Outline the contents of the FSS regulation on food fortification. **(7marks)**

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