



LOYOLA COLLEGE (AUTONOMOUS), CHENNAI – 600 034

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

FOURTH SEMESTER – APRIL 2022

PFP 4501 – FOOD SAFETY, LAWS AND REGULATIONS

Date: 15-06-2022

Dept. No.

Max. : 100 Marks

Time: 01:00 PM - 04:00 PM

PART – A

(10 x 3 = 30 Marks)

Q. No

Answer **ALL** questions

- 1 Write down the scope of food safety and food quality in the food industry.
- 2 What is the purpose for a cleaning and sanitizing programme in a food establishment?
- 3 Briefly describe the FOSTAC training initiated by FSSAI to train food supervisors.
- 4 Write the Good Hygiene Practices that a food handler must adhere to while entering food handling areas.
- 5 What is drop object food safety policy?
- 6 Briefly describe the five components of a food safety audit.
- 7 List any nine emerging concerns related to global food safety.
- 8 Define food standards, food laws and food fraud.
- 9 List the mandatory and voluntary legislations to be followed for maintaining food quality standards in India?
- 10 Discuss the Indian regulations with regard to the safety aspects of water.

PART – B

(5 x 8 = 40 Marks)

Answer **ALL** questions

11. (a) TQM is a management approach for long-term success of any food enterprise. Explain the use of the 6C's and the implementation of TQM in your own startup.
(OR)
(b) Describe the role of a Quality Control officer and a Quality Assurance Officer in a meat processing industry.
12. (a) Diagrammatically represent the FSMS requirements and interdepartmental linkage within the food industry and discuss the safety protocols employed during storage of raw materials.
(OR)
(b) Comment on the following food related hazards
i) use of lab grown meat in burgers ii) worm in mango toppings
iii) glycoalkaloids in potatoes iv) acrylamide in French fries
13. (a) Discuss the technical know how's to develop SOP's and SSOP's.
(OR)
(b) Detail the precautions to be taken for food allergen management at receiving, storage production and labelling.
14. (a) Comment on TBT as an important agreement to promote food trade between nations.
(OR)
(b) Discuss the food regulatory mechanism and role of Food Standards Australia New Zealand to ensure a high standard of public health protection throughout Australia and New Zealand.

15. (a) Outline the various functions of FSSAI to establish safe food production in food manufacturing units.

(OR)

(b) Give an overview of laws related to Intellectual Property Rights in India and discuss the efforts taken by the Government of India towards protection of IPR.

PART – C

(2 x 15 = 30 Marks)

Answer any **TWO** questions

16. (a) Discuss the General hygiene and sanitary practices that needs to be followed by a Food business operator applying for registration and licensing of his food premises. 10 marks

(b) What are the food testing facilities that are required for a food industry? 5 marks

17. (a) Comment on food adulterants and adulteration methods commonly employed in the food sector. 5 marks

(b) Explain the role of FSMA in improving food safety. 10 marks

18. Describe the twelve steps given in Codex Alimentarius as the logic sequence for the application of a food safety programme in a food industry.

19. Elaborate on the amendments introduced in the FSS Bill 2020.

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