



LOYOLA COLLEGE (AUTONOMOUS), CHENNAI – 600 034

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

FOURTH SEMESTER – APRIL 2019

17PFP4MC01– FOOD SAFETY, LAWS AND REGULATIONS

Date: 04-04-2019
Time: 09:00-12:00

Dept. No.

Max. : 100 Marks

Part A

Answer ALL the questions.

10 x 2 = 20 marks

1. Define food safety and food quality.
2. Give any four differences between quality control and quality assurance.
3. What is DART?
4. List any four do's for waste disposal and management in the food industry.
5. Distinguish food handlers and non food handlers.
6. Give any four challenges faced by food safety systems in the recent years.
7. Define food frauds.
8. Write any four functions of the Codex Alimentarius Commission.
9. What are the laws that are integrated into the FSS act?
10. Write the salient features of the legal meteorology act.

Part B

Answer any EIGHT questions.

8 x 5 = 40 marks

11. Elaborate on your role as a Quality controller in a chocolate industry.
12. Describe i. PDCA cycle ii. Standards of identity.
13. What are the points to be considered while preparing a raw material specification?
14. Briefly explain the safety protocols to be followed during the storage of food to avoid contamination.
15. What is economic and microbiological adulteration?
16. Describe the location, layout and design of a food establishment.
17. Write short notes on food testing facilities in a food industry.
18. Discuss the importance of the European food safety authorities for regulating food safety.
19. Describe clause 5.0 on leadership and clause no 7.0 on support services in the revised ISO 22000 document.
20. Critically review the image given below and draft the good and bad hygiene practices specified by FSSAI that are depicted in the image.



21. Discuss the role of FSSAI in achieving production of safe food in India.
22. What are the initiatives of the Government of India towards protection of IPR?

Part C

Answer any FOUR questions.

4 x 10 = 40 marks

23. Comment on the role of quality program in cleaning and sanitation processes and pest control services in a food industry. Draft a template for the cleaning and sanitation programme followed in a food industry.
24. Explain physical, chemical and microbial contamination in foods.
25. Describe the formation of a FSMS team and the role of the team members in implementing the FSMS program.
26. Detail the seven principles of the HACCP system and its use in preparing a HACCP plan document.
27. Elaborate on the Food safety modernization act.
28. Discuss the guidelines with regard to food recall outlined in the FSS (Food Recall Procedure) Regulations, 2017.
