



LOYOLA COLLEGE (AUTONOMOUS), CHENNAI – 600 034

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

FOURTH SEMESTER – APRIL 2023

PFP 4501 – FOOD SAFETY, LAWS AND REGULATIONS

Date: 29-04-2023

Dept. No.

Max. : 100 Marks

Time: 09:00 AM - 12:00 NOON

PART – A

(10 x 3 = 30 Marks)

Q. No

Answer **ALL** the questions

1. List any six benefits for procuring a FSSAI food license.
2. Differentiate between continuous improvement and continual improvement process.
3. Outline any six activities to be followed by the hygiene team to maintain food hygiene.
4. List the safety protocols for storage of glass bottles containing food flavors.
5. What are the factors to be considered while choosing the location and surrounding for establishing a food industry?
6. Diagrammatically represent the HACCP study.
7. Define food fraud and represent the types of food frauds.
8. What does ISO 22000 standards add to HACCP standards?
9. Write the three key themes for Eat Right India movement.
10. Diagrammatically represent the following logos
 - i) Food fortification ii) Organic foods iii) Food not fit for human consumption.

PART – B

(5 x 8 = 40 Marks)

Answer **ALL** the questions

11. (a) Documentation should be seen as a tool to ensure the effective development, implementation and updating of the Food Safety Management System. Enumerate the list of records to be maintained as mandated under Part 2 of Schedule 4 of Food Safety & Standards (Licensing & Registration of Food Businesses). (OR)
 - (b) i) Bring out any eight differences between Quality assurance and Quality control (4 marks)
 - ii) Identify and discuss on the following as QA or QC functions: (4 marks)
 1. Supplier audits before selecting a vendor.
 2. Testing of toned milk for % Fat and SNF prior to marketing.
 3. Issue of new documents and procedures based on recommendations.
 4. The implementation and training of production procedures at the poultry farm to avoid antibiotic residue in meat.
12. (a) You are assigned the responsibility of a HACCP team leader in a snacking unit. Draft the protocols that food handlers need to follow for safe food production.

(OR)

- (b) Comment on the food safety protocols maintained by the purchase department in a shrimp industry.
13. (a) Briefly explain Hazard analysis, Critical Control Point and verification as important requisites in safe food production. (OR)
- (b) Comment on the utilities that are required to be maintained in a food industry.
14. (a) List the global food safety threats that are of priority in this current year. Elaborate on the food safety concerns that may arise due to the phenomena of climate change experienced globally. (OR)
- (b) Brief out on the strategies adopted to strengthen the National food control systems for protecting the health of consumers and ensuring fair practices in trade at both the national and global level.
15. (a) Elaborate on BHOG, NETPROFAN and INFoLNET. (OR)
- (b) Explain the selection and role of a Food Safety Officer in India.

PART – C

(2 x 15 = 30 Marks)

Answer any **TWO** questions

16. Elaborate on the different types of food related hazards and the control measures taken to reduce these hazards.
17. (a) Describe the five preliminary steps of the FSMS system as prerequisites for developing a good HACCP plan. (10 marks)
- (b) Draw the layout of a food industry. (5 marks)
18. (a) Write short notes on the components of a Food safety audit. (5 marks)
- (b) Design an Audit checklist for auditing a food establishment. (10 marks)
19. Discuss the Food Safety and Standards (Vegan Foods) Regulations, 2022. Brief out on the recent Vegan ghee issue as stated by FSSAI.

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