


Name:	
Enrolment No:	

UNIVERSITY OF PETROLEUM AND ENERGY STUDIES
End Semester Examination, December 2022

Course: Food Hygiene	Semester : 4th
Program: B.Tech (Food Technology)	Duration: 3 Hours
Course Code: HSFT2006	Max. Marks: 100

Instructions:

S. No.	Section A Short answer questions/ MCQ/T&F (20Qx1.5M= 30 Marks)	Marks	COs
Q 1			
1	Define personal hygiene with examples.	1.5	CO 1
2	A substance intentionally added that affects the nature and quality of food is called _____ (a) Food poison (b) Food adulterant (c) Food contaminant	1.5	CO 1
3	Differentiate between hazard and risk.	1.5	CO 1
4	How hygiene can be maintained in milk processing?	1.5	CO 1
5	What can be potential hazards in refrigerated storage (a) Bacterial growth (b) Cross contamination (c) Food beyond date marking (d) All of the above	1.5	CO 1
6	Which of the following factors is necessary for a healthy person? (a) Vaccination (b) Balanced diet (c) Personal hygiene (d) All of the above	1.5	CO 1
7	What type of food hazard is it when you find a plaster in a food item? (a) Chemical (b) Physical (c) Biological	1.5	CO 2
8	Mention the three parameters of risk that are associated with the consumer's health.	1.5	CO 2
9	Name the following abbreviations. (a) AGMARK (b) PFA (c) GMP	1.5	CO 2

10	What penalties for employee who do not practice for food hygiene.	1.5	CO 2
11	Define food crisis. When does it occur?	1.5	CO 2
12	When the following Acts are established? (a) Prevention of Food Adulteration Act (b) AGMARK (c) Milk and milk product order	1.5	CO 2
13	What is the difference between toxic food and contaminated food?	1.5	CO 2
14	Which sources are responsible for the food hygiene?	1.5	CO 3
15	Which of the following factors contributing to food poisoning? (a) Food prepared too far in advance (b) Cooling food too slowly (c) Not re-heating food to high enough temperatures (d) All of the above	1.5	CO 3
16	Discuss the objectives of traceability.	1.5	CO 3
17	Give some examples of food product spoiled by microorganisms.	1.5	CO 3
18	Who among the following is most at risk to food poisoning? (a) Elder people (b) Toddlers, babies, and pregnant women (c) Individuals who are already unwell (d) All of the above	1.5	CO 3
19	Give the examples of high risk food and low risk food.	1.5	CO 3
20	Differentiate between BIS and AGMARK.	1.5	CO 3
Section B (4Qx5M=20 Marks)			
Q 1			
1	Meera found some feathers while consuming snack products. She would like to make a complaint about food she bought locally. What can she do about it?	5	CO 1
2	What does the 'use by' and 'best before' date mean mentioned in food package?	5	CO 2
3	Discuss the objectives of GAP, GPP and GDP.	5	CO 3
4	When PFA Act is established and discuss its objectives?	5	CO 3
Section C (2Qx15M=30 Marks)			
Q 1			
1	Mention the 7 basic principles of HACCP. Discuss in details of implementation method of HACCP in a baking industry.	15	CO 2
2	Discuss the following terms and its control measures. (a) HACCP (b) TACCP	15	CO 3

	(c) VACCP		
Section D (2Qx10M=20 Marks)			
Q 1			
1	What is FSSAI and when is this act established? (3 marks) Discuss the aim of FSSAI and also discuss its implementation criteria. (7 marks)	10	CO 2
2	Why do the consumers need legal and quality standards to control food hygiene issues?	10	CO 3