

D. K. M. COLLEGE FOR WOMEN (AUTONOMOUS), VELLORE-1
SEMESTER EXAMINATIONS
NOVEMBER – 2017

15CPFN1D

FOOD SAFETY AND TOXICOLOGY

Time : 3 Hours

Max. Marks : 75

SECTION – A (5 x 6 = 30)

Answer **ALL** the questions.

1. (a) Discuss about the Natural food contaminants and contaminants from packaging material.
(Or)
(b) What are the different types of food safety hazards?
2. (a) Write about the Food hazards that arise due to Eukaryotes.
(Or)
(b) Write a note on seafood and shell food poisoning.
3. (a) What are the various personal hygiene measures to be followed to enhance food safety?
(Or)
(b) Explain the Hygiene and Sanitary measures to be followed by food service personnel.
4. (a) How will you assess surface sanitation and Personal Hygiene?
(Or)
(b) Explain the basic steps involved in the detection of food borne pathogens.
5. (a) Explain any two standards and laws related to food.
(Or)
(b) What are the various sources of contamination?

SECTION – B (3 x 15 = 45)

Answer any **THREE** of the following questions.

6. Enumerate on the Hazards of Physical and Chemical origin with special reference to food safety.
7. Discuss in detail on the Food hazards of Bacterial and Viral origin.
8. Explain the following
 - a) Control methods using physical and chemical agents.
 - b) Pest and Rodent Control.
9. Discuss about the followings
 - a) Microbiological standards and limits for processed food and water.
 - b) Microbiological Assessment and Categories of food based on microbial quality.
10. Enumerate the Indian Food regulatory regime on a Global perspective.
