

T78/V78/MFP305/MFS205/EE/20160523

Time : 3 Hours

Marks : 80

Instructions :

1. All Questions are Compulsory.
 2. Each Sub-question carry 5 marks.
 3. Each Sub-question should be answered between 75 to 100 words. Write every questions answer on separate page.
 4. Question paper of 80 Marks, it will be converted in to your programme structure marks.
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1. Solve any **four** sub-questions.
 - a) Food is Food Adulteration? Explain tests for food adulteration for milk and sugar. 5
 - b) When does a food article is considered to be adulterated? 5
 - c) Explain Consumer Protection Act. 5
 - d) Explain Agricultural and Environmental contamination. 5
 - e) Explain Food legislations. 5

2. Solve any **four** sub-questions.
 - a) Explain any two Contamination Types. Explain ISI mark and Agmark. 5
 - b) Explain Food Product Order (FPO). 5
 - c) Explain Natural toxicants in food. 5
 - d) Explain Food Poisoning. 5
 - e) Explain the following commodities : 5
 - i) Irradiated foods
 - ii) Food governed by PFA Act.

3. Solve any **four** sub-questions.
- a) Explain label requirements to be displayed on a product. 5
 - b) Explain the following types of Oils/Fats : 5
 - i) Coconut oil
 - ii) Cotton seed oil
 - c) Explain the following without tables : 5
 - i) Linseed oil
 - ii) Mahua oil
 - d) Explain prevention for food poisoning. 5
 - e) Enlist and explain non-alcoholic beverages. 5
4. Solve any **four** sub-questions.
- a) Explain Good Manufacturing Practices (GMP). 5
 - b) Explain HACCP systems. 5
 - c) Explain External Auditing in Quality Assurance. 5
 - d) Explain the following in HACCP plan : 5
 - i) Product description
 - ii) Employee training
 - e) Explain : 5
 - i) Consumer
 - ii) Adulteration
 - iii) Pre-packed commodity

