

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)

BVoc DEGREE EXAMINATION MAY 2026
(Sixth Semester)

Branch – FOOD PROCESSING TECHNOLOGY

FOOD SAFETY AND STANDARDS

Time: Three Hours

Maximum: 75 Marks

SECTION-A (10 Marks)

Answer ALL questions

ALL questions carry EQUAL marks

(10 × 1 = 10)

Module No.	Question No.	Question	K Level	CO
1	1	What does HACCP stand for? (i) Hazard Analysis and Critical Control Points (ii) Health Assessment and Contamination Control Program (iii) Hygiene and Cleanliness Control Practices (iv) Hazard Application and Critical Care Plan	K1	CO1
	2	_____ is an example of an operational Pre-requisite program (i) Pest Control Management (ii) Employee salary processing (iii) Marketing research (iv) Graphic Design for labels	K2	CO1
2	3	Acrylamide is a toxicant generated pariarily during _____ (i) Freezing meals (ii) High temperature processing of carbohydrate-rich foods (iii) Washing vegetables (iv) Fermenting milk	K1	CO2
	4	Dioxins and Furans are highly toxic chemicals primarily originating from _____ (i) Plant metabolism (ii) Industrial processes (iii) Natural bacterial Food chain (iv) Safe Food Packaging	K2	CO2
3	5	Under the FSS act, minor food business operators with a turnover below a certain threshold require _____ (i) A central license (ii) A state license (iii) Only a registration (iv) No documentation	K1	CO3
	6	Mandatory information required on food labelling under FSSAI includes _____ (i) The exact recipe (ii) The names of all factory workers (iii) Nutritional information and expiry/best before date (iv) The CEO's contact number	K2	CO3
4	7	What does BIS stand for? (i) Board of International Standards (ii) Bureau of Indian Standards (iii) Basic Industry Safety (iv) Bureau of Internal Security	K1	CO4
	8	Sanitary and Phytosanitary (SPS) certificates in export documentation ensure the product is free from _____ (i) Taxes (ii) Pests and diseases that harm human, animal or plant health (iii) Artificial colouring (iv) Natural Sugars	K2	CO4
5	9	TQM stands for _____ (i) Total Quality Management (ii) Total Quality Measurement (iii) Testing Quality Methods (iv) Technical Quality Manual	K1	CO5
	10	WHO's role in global food safety largely involves _____ (i) Arresting local FBOs (ii) Providing scientific advice (iii) Selling food products (iv) issuing state license	K2	CO5

Cont...

SECTION - B (35 Marks)

Answer ALL questions

ALL questions carry EQUAL Marks

(5 × 7 = 35)

Module No.	Question No.	Question	K Level	CO
1	11.a.	Define - Food safety and classify the common food hazards and their preventive measures with suitable examples.	K2	CO1
		(OR)		
	11.b.	Discuss the systematic approach to raw material quality control, to ensure the safety of raw material before the actual processing methods begin.		
2	12.a.	Outline the concept and importance of food toxicology and classify the food toxins based on their origin.	K2	CO2
		(OR)		
	12.b.	Explain food allergens and show how they differ from general chemical toxicants		
3	13.a.	Illustrate the common offences outlined in the FSSA, 2006 and describe their corresponding penalties with suitable examples.	K3	CO3
		(OR)		
	13.b.	Identify the specific legal and operational responsibilities of a Food Business Operator (FBO) under the FSSA, 2006.		
4	14.a.	Comprehend the fundamental principles and regulatory framework behind the Indian Organic Certification with suitable examples.	K3	CO4
		(OR)		
	14.b.	Explain the significance of AGMARK in standardising and grading agricultural commodities in India		
5	15.a.	Describe the role and regulatory influence of the Food and Drug Administration (FDA) Act in International Food Safety.	K3	CO5
		(OR)		
	15.b.	Comprehend the significance of the "Generally Recognised As Safe (GRAS)" designation in food manufacturing.		

SECTION -C (30 Marks)

Answer ANY THREE questions

ALL questions carry EQUAL Marks

(3 × 10 = 30)

Module No.	Question No.	Question	K Level	CO
1	16	Analyze the physical and biological risks associated with the raw milk supply chain and explain the process of implementing HACCP to ensure food safety.	K4	CO1
2	17	Identify the sources, safe limits and health risks associated with the chemical contaminants in food systems with suitable examples.	K3	CO2
3	18	Describe in detail the organisational structure of FSSAI under the Food Safety and Standards Act, 2006 and explain the role of digital platforms such as FosCos and INFOLNET in ensuring food safety.	K2	CO3
4	19	Compare the roles of the Bureau of Indian Standards (BIS) and APEDA in maintaining food quality and protecting consumers in India.	K3	CO4
5	20	Summarise the role of sanitary and phyto-sanitary measures of the World Trade Organization helps to ensure safe international food trade.	K2	CO5