

Name:

Enrolment No:



UNIVERSITY OF PETROLEUM AND ENERGY STUDIES

End Semester Examination, December 2022

Course: Ethics and Food laws

Program: Integrated (B.Sc.) - (M.Sc.) Nutrition and Dietetics

Course Code: HSCC2016


Semester : III

Duration : 3 Hours

Max. Marks : 100

Instructions:

| Section A | | | |
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| S. No. | Short answer questions/ MCQ/T&F (20Qx1.5M= 30 Marks) | Marks | COs |
| Q1 | Codex Alimentarius' head office is in _____. | 1.5 | CO2 |
| Q2 | _____ color of the logo symbolizes nature along with articulating that the foods are produced in environment-friendly manner without using chemical fertilizers and pesticides | 1.5 | CO3 |
| Q3 | Which one of the following is a secondary food? a. Apple b. Milk c. Pickle d. Mango | 1.5 | CO5 |
| Q4 | What are genetically modified foods? | 1.5 | CO4 |
| Q5 | State whether the statement is TRUE or FALSE. While labelling edible oils and fats, label can use expressions such as- Anti-Cholesterol, Cholesterol Fighter, Soothing to Heart, Cholesterol Friendly, Saturated Fat Free. | 1.5 | CO3 |
| Q6 | _____ number either in numerical or alphabet can be used to trace the good's manufacture and identified in distribution. | 1.5 | CO4 |
| Q7 | What is the reason for drying your hands after washing them? a. So that you don't drip water everywhere. b. Because germs and bacteria are more easily spread with wet hands. c. Your hands are slippery when wet, and you will not be able to hold kitchen utensils properly. d. All the above options | 1.5 | CO4 |
| Q8 | These are commonly used in the livestock industry to enhance growth, increase milk, or feed efficiency and reduce disease development a. Veterinary drugs b. Toxic metals c. Class I Preservatives | 1.5 | CO5 |

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| | d. Histamine | | |
| Q9 | <p>Indian standards for water quality are specified by this agency</p> <p>a. ISO b. BIS c. FSSAI d. Codex</p> | 1.5 | CO3 |
| Q10 | <p>State whether the claim is TRUE or FALSE.</p> <p>A product is claiming that it is rich in proteins, with protein content of 20% of RDA per 100 g of solids.</p> | 1.5 | CO4 |
| Q11 | <p>Choose the option which is not correct with regards to FSS Act, 2006</p> <p>a. Restriction on misleading food advertisements b. Networking of accredited food laboratories c. Harmonization of national and international food policy measures d. Responsibility of food safety is on the food safety officer</p> | 1.5 | CO2 |
| Q12 | <p>State whether the statement is TRUE or FALSE.</p> <p>Food for special dietary use is formulated for special dietary requirements and include normal food which are enriched or modified with nutrients.</p> | 1.5 | CO5 |
| Q13 | <p>State whether the statement is TRUE or FALSE.</p> <p>Accurate record keeping is NOT an important part of HACCP and overall food safety management.</p> | 1.5 | CO4 |
| Q14 | <p>State whether the statement is TRUE or FALSE.</p> <p>AYUSH Licenses are given by the government of India to those who wish to start a business in Unani foods or any similar products</p> | 1.5 | CO4 |
| Q15 | <p>ISO_____ acts as a bridge between ISO 9000 and HACCP to ensure food safety and quality to the consumer.</p> | 1.5 | CO4 |
| Q16 | <p>What are functional foods?</p> | 1.5 | CO5 |
| Q17 | <p>“Food with added _____ ingredients” means food that contains added ingredients which are nonviable food components that confer health benefits to the consumer by modulation of gut microbiota.</p> | 1.5 | CO5 |
| Q18 | <p>What are organic foods, as per Food Safety and Standards (Organic Foods) Regulations, 2017?</p> | 1.5 | CO1 |
| Q19 |  | 1.5 | CO5 |

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| | Identify the product category and choose the correct option a. Nutraceutical b. Functional food c. Health supplement d. Food with added prebiotic ingredients | | |
| Q20 | Define critical control point. | 1.5 | CO2 |
| Section B (4Qx5M=20 Marks) | | | |
| Q1 | Discuss general requirements of food product labelling as per FSSAI. | 5 | CO3 |
| Q2 | Define health supplements as per FSSAI Health Supplements, Nutraceuticals Regulations | 5 | CO5 |
| Q3 | Differentiate between food spoilage and food contamination. | 5 | CO1 |
| Q4 | a. State FIVE scheduled products which are mandated to APEDA with the responsibility of export promotion and development. 2.5 marks b. List down FIVE important functions which are assigned under the Agricultural and Processed Food Products Export Development Authority Act, 1985. 2.5 marks | 5 | CO3 |
| Section C (2Qx15M=30 Marks) | | | |
| Q1 | a. Discuss the objectives of food safety and standards act, 2006. 5 marks b. Salient feature of FSSAI (Any five) 10 marks | 15 | CO2 |
| Q2 | Discuss the following with regards to HACCP: a. HACCP's purpose 2.5 marks b. Steps involved while preparing a HACCP plan. 2.5 marks c. Demonstrate the 'probable hazards' that can occur while 'storing the raw materials' for a biscuit manufacturing plant and how you will determine that step as a 'critical control point (CCP)' using CP decision tree. 10 marks | 15 | CO1 |
| Section D (2Qx10M=20 Marks) | | | |
| Q1 | Write a brief note about ISO 22000:2018 and its purpose. 5 marks Discuss the basic key elements of ISO 22000:2018. 5 marks | 10 | CO4 |
| Q2 | Discuss the scope of health claims as specified by FSSAI. | 10 | CO5 |