

Subject Title: FOOD SAFETY AND QUALITY CONTROL

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Year: B.Sc III yr

Semester: V

Updated on: 19.08.

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#### Unit - I: INTRODUCTION

##### SHORT ANSWER QUESTIONS :

1. What are Physical Contaminants ?
2. What are Chemical Contaminants ?
3. What are Microbiological Contaminants ?
4. Explain Bovine Spongiform Encephalopathy
5. Genetically modified Organisms
6. Genetically modified foods
7. Definition of Quality Management Systems.
8. What are the theories of Quality Management System ?

##### LONG ANSWER QUESTIONS :

1. What is Contaminant ? What are Physical, Chemical, Microbiological Contaminants ?
2. Describe Food Safety System.
3. Definition of Quality Management System and its theories.
4. Explain Genetically modified Organisms and their foods.

#### Unit - II: PHYSICAL AND CHEMICAL CONTAMINANTS

##### SHORT ANSWER QUESTIONS:

1. Metals and their contaminants.
2. Mineral Contaminants.
3. Plant and Animal Contaminants.
4. What are Agrochemicals.
5. Veterinary drugs.
6. What are the types of Packaging materials ?

**LONG ANSWER QUESTIONS:**

1. What are Chemical contaminants & describe any four types of metals.
2. Explain Safety evaluation of food ingredients
3. What are the major pathways by which chemical residues & contaminants enter the food chain.
4. Explain in detail about Agrochemicals.
5. Write about Veterinary drugs.
6. Explain the types of Packaging materials, processes equipment & ingredient impurities

**Unit - III: NATURAL TOXIC SUBSTANCES & ADDITIVES****SHORT ANSWER QUESTIONS :**

1. Mycotoxins
2. Phycotoxins
3. List out the differences between plant toxins & toxic plants.
4. What are Toxic Mushrooms.
5. Radioactivity---residues as contaminants
6. Radioactivity ----residues from irradiation

**LONG ANSWER QUESTIONS :**

1. Describe Mycotoxins and Phycotoxins
2. Describe the nature, properties and function of various classes of food additives
3. Explain about plant toxins, toxic plants & toxic mushrooms
4. Write about Radioactivity & their residues as contaminants and residues from irradiation

**Unit - IV: FOOD SAFETY****SHORT ANSWER QUESTIONS**

1. Discuss Protozoa: *Cryptosporidium parvum*
2. Write a note on Mycotoxins of *Aspergillus*.
3. Good Manufacturing Practices (GMP)
4. HACCP---Write a note on it.
5. Quality Management Systems : ISO 9000

**LONG ANSWER QUESTIONS :**

1. Describe the Significance of foodborne diseases.
2. Write a brief note on control of food safety and Quality Management
3. Discuss Protozoa, toxigenic fungi and foodborne viruses.
4. Write a short note on GMPs, HACCP & Quality Management system (ISO 9000).
5. Discuss the importance of Microbial food Safety.
6. What is HACCP System & its significance & importance.

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