

STELLA MARIS COLLEGE (AUTONOMOUS) CHENNAI – 86
(For candidates admitted from the academic year 2023 – 2024 and thereafter)

B.VOC DEGREE EXAMINATION, APRIL 2026
B.VOC FOOD PROCESSING AND QUALITY CONTROL
FOURTH SEMESTER

COURSE : MAJOR CORE
TITLE : FOOD LAWS AND FOOD SAFETY
SUBJECT CODE : 23/VF/VM/FF46 **MAX . MARKS: 100**
TIME : 2 HOURS **50 Theory+ 50 Practical**

SECTION A				
Q. No.	Answer ALL questions :	(5 x 2 = 10)	CO	KL
1.	What are chemical hazards in food?		1	1
2.	Define non-intentional additives		1	1
3.	Name the adulterant present in jaggery and pepper.		1	1
4.	State the year of Licensing & Registration Regulations under FSSAI.		1	1
5.	Define GMPs.		1	1
SECTION B				
Q. No.	Answer ALL questions :	(4 x 3 = 12)	CO	KL
6.	Explain the importance of food safety in public health. (OR)		2	2
7.	What are antioxidants?		2	2
8.	Explain the principle of DART for detecting food adulteration. (OR)		2	2
9.	What is meant by quarantine procedures?		2	2
10.	Mention the responsibilities of food business operators under the FSSAI. (OR)		3	3
11.	Define food adulteration and explain its causes and effects in detail.		3	3
12.	Explain the importance of HACCP implementation in food industries. (OR)		3	3
13.	Interpret SSOPs and their role in sanitation control.		3	3
SECTION C				
Q. No.	Answer ALL questions:	(2 x 4 = 8)	CO	KL
14.	Discuss pesticide residues in food sources, health effects and control measures. (OR)		4	4
15.	Explain the legitimate uses of food additives in food processing.		4	4
16.	Describe the key provisions of packaging and labelling regulations. (OR)		4	4
17.	Specify the objectives of Consumer Protection Act in relation to food safety.		4	4

SECTION D				
Q. No.	Answer ALL questions:	(2 x 10 = 20)	CO	KL
18.	a) Elaborate the role of food laws in ensuring food safety in India. b) Write a note on heavy metal contamination in food, including sources, effects, and preventive measures.		5	5
(OR)				
19.	a) Define food additives and explain their classification and functions. b) Describe Class I and Class II preservatives permitted by FSSAI with examples.		5	5
20.	a) Enumerate the detection of common food adulterants using simple household and laboratory tests. b) Discuss FSSAI regulations on nutraceuticals and functional foods.		5	6
(OR)				
21.	a) Describe the steps involved in implementing HACCP. b) Discuss BIS Act and AGMARK, highlighting their role in food quality and consumer safety.		5	6
