

Reg. No.:



Name:

University of Kerala

U9278

Second Semester FYUGP Degree Examination, April 2025

Multi-Disciplinary course

BIOTECHNOLOGY

UK2MDCBIT104 - Food safety, preservation and quality management

Academic Level: 100-199

Time: 1 Hour 30 Minutes(90 Mins.)

Max. Marks: 42

Part A. 6 Marks.Time:6 Minutes.(Cognitive Level:Remember(RE)/Understand(UN)) Objective Type. 1 Mark Each.Answer all questions

Qn No.	Question	CL	CO
1	State the common chemical preservatives used in the food industry	RE	4
2	Define food hygiene.	RE	1
3	What is the goal of food packaging	UN	5
4	Define mycotoxins and explain their impact on human health	UN	3
5	Identify one key function of FSSAI in food safety.	UN	4
6	What is the main effect of consuming adulterated food	UN	2

Part B.8 Marks.Time:24 Minutes.(Cognitive Level:Understand(UN)/Apply(AP))Short Answer. 2 marks each.Answer all questions

Qn No.	Question	CL	CO
7	Differentiate between foodborne infection and foodborne intoxication.	UN	3
8	Why are food additives necessary in modern food production?	UN	4
9	How would you demonstrate the role of food packaging in preventing microbial contamination?	AP	5
10	Explain how can we control biological spoilage of food?	AP	1

Part C. 28 Marks.Time:60 Minutes (Cognitive Level:Apply(AP)/Analyse(AN)/Evaluate(EV)/Create(CR)) Long Answer.7 marks each.Answer all 4 Questions choosing among options * within each question

Qn No.	Question	CL	CO
11	A) Briefly explain the regulatory bodies in food labelling.? OR B) List and describe three types of food packaging materials used in the food industry.	AP	4, 5
12	A) \$A. Examine the role of food handling in food borne illness. \$ OR B) A.Analyze the potential public health impacts of inadequate food safety regulations	AN	3, 4

Qn No.	Question	CL	CO
13	A) Assess the role of indicator organisms in monitoring food safety and preventing outbreaks OR B) Evaluate the effectiveness of temperature-based preservation methods (e.g., refrigeration and freezing) in extending shelf life while maintaining food quality. What are the limitations of these methods?	EV	1, 4
14	A) . Evaluate the impact of FSSAI (Food Safety and Standards Authority of India) regulations on food businesses. OR B) A. Create a food safety program that includes prevention of food intoxication and infection	CR	5, 4