Ref. No. : Ex/FET/OE/FTB/T/108/2025

B.E. CHEMICAL ENGINEERING THIRD YEAR FIRST SEMESTER – 2025

Subject : FOOD ADULTERATION AND LABELING

Time: 3hr **Full Marks: 100**

Part I (Total Marks 50)

Instructions : Use Separate Answer scripts for each part

Answer any **five** questions from the following:5x10=50

1. What do you mean by food safety? How food quality is related to food safety? Mention any five factors that are responsible for making food unsafe. 2+3+5=10

2.What is the difference between chemical hazards and biological hazards? Give two examples for each of the following:

i. Natural chemical hazards present in food
ii. Intentionally added chemical hazards in food
iii. Not intentionally added chemical hazards in food
iv. Chemical hazards produced during food processing 2+(4x2)=10

3.What is the importance of cleaning, separation, cooking and chilling to prevent food borne illness? 2.5x4=10

4.Mention the factors that are involved behind the food borne disease. Mention any five factors that consumers must consider before buying food. 5+5=10

5. How personal hygiene, kitchen sanitation and equipment hygiene are related to food safety? Mention the full form of GAP and FPO? 4+2+2+2=10

6.What are the objectives of food law? What are the powers of FSSAI? 5+5=10

7. What is HACCP? What are the seven principles of HACCP? What do you mean by Critical Control Points (CCPs)? 2+6+2=10

[Turn over

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B.E. CHEMICAL ENGINEERING THIRD YEAR FIRST SEMESTER EXAM 2025

Subject: FOOD ADULTERATION AND LABELING

Time-3 hr. **Part- II (50)** **FM-100**

Use Separate Answer scripts for each Group

Answer question no 4 and any two from the following

1. What are the different source of microfiber and micro plastic and how they are effecting our health? What are the different information should be given in the label of food product? (6+7+7)

2. How can you detect the presence of Tri-ortho-cresyl-phosphate in oil and what are the different health hazards it may causes? What are the different types of adulteration that can be done in milk and how can you detect it (discuss any four of them)? (4+4+12)

3. What are the different registration requirement that are necessary for starting a food business? How can you prepare the milk sample for analysis? How can you detect artificial colour in chilli and turmeric powder? (8+7+5)

4. Discuss the different types and methods of food adulteration. 10