

Assessment Procedure

HACCP Level 3- CPCC15

The assessment procedure of this course was done by a descriptive exam . The total mark for the exam was 50 . The minimum percentage to pass the exam was 50 %. Those who secured minimum pass marks in both were declared qualified. A sample question paper is given below:

CHRIST COLLEGE (AUTONOMOUS) IRINJALAKUDA

Value Added Certificate Course Examination 2017

HACCP : HACCP LEVEL 3

Time 2 Hrs

Max: 50 marks

Answer any 5 Questions

Each question carries 10 marks

1. Explain the principles of HACCP
2. State three chemical hazards that may affect the food business
3. State five sources and effects of microbiological hazards
4. Why is a team recommended for the implementation of HACCP?
5. Explain the team critical limit
6. What is a decision tree?
7. Explain the control measures to prevent the multiplication of bacteria



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