

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 40. 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:

HACCP LEVEL 3

Value Added Certificate Course

Course Code: HACCP2018

Students are evaluated on the basis of descriptive questions and MCQs. Some sample questions are

1. Expand HACCP

- a. Hazard Analysis Critical Control Point
- b. Hazard Analytical Critical Control Point
- c. Hard Analysis Critical Continuous Point
- d. Hazard Analysis Control Critical Point

2. HACCP defined as codex

- a. Identifies and evaluates the hazards
- b. Identifies and controls hazards
- c. Identifies, evaluates, and controls hazards
- d. Identifies and controls hazards after verification

3. Safety protective gear to wear during entry into manufacturing is part of?

- a. CCP
- b. GMP
- c. GAP
- d. FIFO



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4. Explain food hazards in detail
5. Write down the principles of HACCP
6. What are the sources and complications of hazards
7. Define CCP
8. Explain the importance of food hygiene and sanitation
9. State five sources of microbial contamination
10. Expand FIFO



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