

Assessment Procedure

HACCP Level 3- CPCC15

The assessment of students who enrolled in this course was done by a descriptive exam. The exam was out of 50. Those who secured a minimum 50% for the exam were declared passed. A sample question paper is given below:

CHRIST COLLEGE (AUTONOMOUS) IRINJALAKUDA

Value Added Certificate Course Examination

HACCP2019 : HACCP LEVEL 3

Time 1.30 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
8. What are the common control measures to ensure the safety of raw materials?
9. What is hazard analysis
10. Explain the sources and complications of physical hazards




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