

The Open University of Sri Lanka
Faculty of Engineering Technology
Department of Agricultural & Plantation Engineering



Study Programme	: Bachelor of Industrial studies Honours in Agriculture
Name of the Examination	: Final Examination
Course Code and Title	: AGX5277 Food safety and quality management systems
Academic Year	: 2024/2025
Date	: 29 th January 2026
Time	: 1330-1630hrs

General Instructions

1. Read all instructions carefully before answering the questions.
2. This question paper consists of **2 sections**, **section 1 contains (15)** questions and **section 2** contains (6) questions in **five (5)** pages
3. Answer all questions in **section I** and any **four (4)** questions from **section II**.
4. All questions carry equal marks.
5. Answer for each question should commence on a new page.
6. This is a Closed Book Test (CBT).

Index No :

SECTION I: Answer all questions. Use the space given under each question.

1. List **two (02)** objectives of World Trade Organization.

i.

ii.

iv.

v.

6. What is the temperature range considered as danger zone to keep food safely?

7. Briefly explain about Sanitary Phytosanitary (SPS) agreement.

8. Write **two (02)** features of Sri Lankan Food Act.

9. State the management system standards with their respective titles.

i.ISO 9001	
ii. ISO 14001	

10. Name **one (01)** function or role of Sri Lanka Accreditation Board (SLAB).

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SECTION II: Answer any four (04) questions.

1. a) List 10 Clauses of ISO 22000:2018 (5 Marks)
 b) Briefly state which clause integrated HACCP principles. (5 Marks)
 c) Prepare a flow diagram to produce pasteurized fruit juice. (10 Marks)
 d) Name possible (02) two Critical Control Points (CCP) in this production with the justification (5 Marks)
2. a) List five (05) SLSI certified products available in the market? (10 Marks)
 b) Briefly discuss the steps involved in obtaining product certification for a newly developed fruit biscuit? (15 Marks)
3. Explain the role of an auditor in the certification process of ISO 22000:2018? (25 Marks)
4. Discuss the importance of obtaining Good Agricultural Practices (GAP) certificate for Onion farm? (25 Marks)
5. Write short notes on the following topics. (12.5 Marks each)
 (a) Role of Sri Lanka Standard Institution (SLSI)
 (b) Explain the importance of standardization giving a suitable example.
6. Critically discuss the role of the world Health Organization and the Codex Alimentarius Commission in controlling food safety and the Food trade. (25 Marks).