

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)

MSc DEGREE EXAMINATION MAY 2023
(Second Semester)

Branch – FOODS AND NUTRITION

FOOD QUALITY AND SAFETY MANAGEMENT

Time: Three Hours

Maximum: 50 Marks

SECTION-A (5 Marks)

Answer ALL questions

ALL questions carry EQUAL marks

(5 x 1 = 5)

- 1 Who proposed the control theory of PDCA cycle?
(i) Juran (ii) Crosby
(iii) Deming (iv) Shewart
- 2 Indicate the year in which BIS is legally enforced as a statutory body in India?
(i) 1965 (ii) 1973
(iii) 1986 (iv) 1988
- 3 Identify the Headquarters of ISO?
(i) Italy (ii) Rome
(iii) Geneva, Switzerland (iv) Newyork
- 4 Coin the term refers obtaining evidence that the elements of the HACCP plan are effective.
(i) Deviation (ii) Validation
(iii) Corrective action (iv) Verification
- 5 Which legislation regulates organic food in India?
(i) Section 25 of FSSA act (ii) Section 23 of FSSA act
(iii) Section 22 of FSSA act (iv) Section 24 of FSSA act

SECTION - B (15 Marks)

Answer ALL Questions

ALL Questions Carry EQUAL Marks

(5 x 3 = 15)

- 6 a Explain the principles of Quality Management system.
OR
b Illustrate the application of Statistical quality control tools.
- 7 a Explain the principles and evolution of TQM.
OR
b State the functions of CODEX.
- 8 a Discuss about Food safety audits.
OR
b Summarize about collection of evidence and types and stages of audit that will be followed if an organization goes for ISO certification.

Cont...

- 9 a Determine the significance of SSOP in quality assurance.
OR
b Good laboratory practice is a mandate in food Industries-Justify.
- 10 a Sketch about Eat right India for sustainable living.
OR
b Evaluate the components of Food regulatory system and its 6 principle.

SECTION -C (30 Marks)

Answer ALL questions

ALL questions carry EQUAL Marks

(5 x 6 = 30)

- 11 a Explain the process of quality control in Food industries.
OR
b Elucidate the Assessment of Food Microbiological quality.
- 12 a Analyze the implementation of Total quality management in Indian food industries.
OR
b Enumerate the ISO based quality management principles.
- 13 a Discuss the advantages of WTO-TBT agreement in quality assurance of food.
OR
b Explain the structure, organizational setup, establishment of CAC/RCP-1 and control of operations.
- 14 a Enumerate the principles and steps in implementation of HACCP system.
OR
b Compare the effects of physical and chemical hazards.
- 15 a Food Safety law under FSSAI is well integrated-Justify.
OR
b Discuss about Functional framework of FSSAI.

Z-Z-Z

END